

SPECIFICATION SHEET

LEVEL² BIODIVA™

FOR OENOLOGICAL USE

Active dry yeast packaged in laminated foil under vacuum.

10762-06-27: 20x500 g pack in a 10 kg carton

10762-15-27: 3x(12x125g) pack in a 4,5 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Form of round or vermiculated pellets
- Beige to light brown colour
- Typical yeast smell

INGREDIENTS

- Active dry yeast *Torulaspora delbrueckii*, E491.

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Viable yeast	> 10 ¹⁰ CFU/g
Dry matter	> 92 %
Coliform.....	< 10 ² CFU/g
<i>E. coli</i>	Absent in 1 g
<i>S. aureus</i>	Absent in 1 g
<i>Salmonella</i>	Absent in 25 g
Lactic Acid Bacteria	< 10 ⁵ CFU/g
Acetic bacteria	< 10 ⁴ CFU/g
Moulds	< 10 ³ CFU/g
Yeast of different species	< 10 ⁵ CFU/g
Lead	< 2 mg/kg
Mercury	< 1 mg/kg
Arsenic.....	< 3 mg/kg
Cadmium.....	< 1 mg/kg

INSTRUCTIONS FOR USE

TO BE USED IN SEQUENTIAL INOCULATION AS FOLLOW

Important: Before inoculation, make sure that free SO₂ level is lower than 15 mg/L for white wines.

1st INOCULATION: LEVEL² BIODIVA™

- Inoculate at 25 g/hL: rehydrate the yeast in 10 times its weight of water at 30°C/86°F. After 15 minutes, stir very gently.
- To help the rehydrated yeast acclimate to the cooler juice temperature and avoid cold shock, slowly combine an equal amount of juice with yeast rehydration solution (this step may need to be repeated), until the yeast suspension is within 10°C (18°F) of the juice to be inoculated.
- Total rehydration time should not exceed 45 minutes.

2nd INOCULATION: *Saccharomyces cerevisiae*

After a density drop of 10 to 15 points (1.5 to 4°Brix) from the starting juice density, proceed to the second inoculation with 25g/hL of one of the recommended *Saccharomyces cerevisiae* yeast following the classical rehydration acclimatization and handling protocol for *Saccharomyces cerevisiae*.

STORAGE & SHELF LIFE

Store in a dry and cool place.

Shelf life: 4 years in original sealed packaging. Do not use active dry yeast if the packaging has lost its vacuum.

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