

# SPECIFICATION SHEET

## LEVEL<sup>2</sup> FLAVIA™

FOR OENOLOGICAL USE

Active dry yeast packaged in laminated foil under vacuum.

**10346-06-27:** 20x500 g pack in a 10 kg carton

**10346-15-27:** 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 *Metschnikowia pulcherrima*, E491.

### PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Viable yeast .....	> 10 <sup>10</sup> CFU/g
Dry matter .....	> 92 %
Coliform.....	< 10 <sup>2</sup> 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 <sup>5</sup> CFU/g
Acetic bacteria .....	< 10 <sup>4</sup> CFU/g
Moulds .....	< 10 <sup>3</sup> CFU/g
Yeast of different species .....	< 10 <sup>5</sup> 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 FOLLOWS

Important: Before inoculation, make sure that free SO<sub>2</sub> level is lower than 15 mg/L.

#### 1st INOCULATION: LEVEL<sup>2</sup> FLAVIA™

- 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.

#### 2nd INOCULATION: *Saccharomyces cerevisiae*

- 24 hours after LEVEL<sup>2</sup> FLAVIA™ inoculation, proceed to the second inoculation with the recommended selected *Saccharomyces cerevisiae*. Follow the selected *Saccharomyces cerevisiae* rehydration, acclimatization and handling recommended protocol.

### STORAGE & SHELF LIFE

Store in a dry place at a temperature between 4°C and 11°C.

Shelf life: 3 years in original sealed packaging. Do not use active dry yeast if the packaging has lost its vacuum.

The information herein is based on current available data and is believed to be correct. No warranty, express or implied, is made regarding data accuracy, merchantability or hazards associated with product use. The user is responsible for determining product suitability, conditions of use and all associated hazards. This document is valid until further notice or otherwise indicated. For any questions regarding this product, please contact your local representative.