

# SPECIFICATION SHEET

## UVAFERM CGC62™

FOR OENOLOGICAL USE

Active dry yeast packaged in laminated foil under vacuum.

10062-06-Y2: 20x500 g pack in a 10 kg carton

### PHYSICAL PROPERTIES

#### APPEARANCE & ODOUR

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

#### INGREDIENTS

- Active dry yeast *Saccharomyces cerevisiae*, 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

Dosage rate : 20 to 40 g/hL

#### A. Rehydration without yeast protector

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35 °C and 40 °C).
2. Resuspend the yeast by gently stirring and wait for 20 minutes.
3. Mix the rehydrated yeast with a little juice/must, gradually adjusting the yeast suspension temperature to within 5-10 °C of the juice/must temperature.
4. Inoculate into the must.

#### B. Rehydration with a yeast protector

In musts with high alcohol potential (> 13% v/v), with low turbidity (< 80 NTU) or other challenging conditions, the use of one of our GO-FERM™ products (wine yeast protector) during yeast rehydration is recommended. Follow rehydration instructions according to the selected GO-FERM™ product.

Notes: The total rehydration time should not exceed 45 minutes. It is crucial that a clean container is used to rehydrate the yeast. Rehydration directly in must is generally not advisable. Ensure yeast nutrition is appropriately managed during fermentation.

### 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.

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.