

SPECIFICATION SHEET

UVAFERM 43 RESTART™

FOR OENOLOGICAL USE

Active dry yeast packaged in laminated foil under vacuum.

10200-01-E2: 10 kg carton

10200-06-E2: 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 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

PROTOCOLE TO RESTART A STUCK FERMENTATION

For 100 hL of stuck wine (<20 °C):

Adjust SO₂ level depending on analysis

Add 4 kg (40 g/hL) of specific cell wall (RESKUE™)

Rack-off after 24-48h (after racking, temperature of the wine will be increased to 20 °C)

STEP 1: Rehydrate the yeast in 10 times its weight in water (temperature between 35 °C and 40 °C).

Dissolve by gently stirring and wait for 20 minutes.

The use of one of our GO-FERM™ products (yeast protectant) during yeast rehydration is recommended. Follow rehydration instructions according to the selected GO-FERM™ product.

STEP 2: Add to rehydrated yeasts: 1.3 hL of water, 20 kg of sugar, 3.3 hL of stuck wine detoxified and 0.2kg of FERMAID O™ (Pied-de-cuve at 20-25 °C). Wait until density reaches 1000 (48-72h)

STEP 3: Add Pied-de-cuvee (5 hL) to the detoxified stuck wine preparation (100 hL), and add 4 kg of FERMAID O™.

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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