DANSTAR FERMENT AG

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SPECIFICATION SHEET

IOC BE FRUITS™

FOR OENOLOGICAL USE

Active dry yeast packaged in laminated foil under vacuum.

10405-01-YC: 10 kg carton

10405-06-YC: 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	
E. coli	Absent in 1 g
S. aureus	Absent in 1 g
Salmonella	Absent in 25 g
Lactic Acid Bacteria	
Acetic bacteria	< 10 ⁴ CFU/g
Moulds	
Yeast of different species	< 10⁵ CFU/g
Lead	
Mercury	< 1 mg/kg
Arsenic	
Cadmium	

INSTRUCTIONS FOR USE

Recommended dosage: 25-50 g/hL

- 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.

<u>Notes:</u> 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.

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

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