DANSTAR FERMENT AG

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SPECIFICATION SHEET

IOC FIZZ +™

FOR OENOLOGICAL USE

Active dry yeast packaged in laminated foil under vacuum.

10551-06-22: 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	
Coliform	
E. coli	
S. aureus	Absent in 1 g
Salmonella	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	
Lead	
Mercury	
Arsenic	< 3 mg/kg
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.

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.