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## SPECIFICATION SHEET

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# IOC R 9008™

FOR OENOLOGICAL USE

Active dry yeast packaged in laminated foil under vacuum.

10533-01-22: 10 kg carton

10533-06-22: 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)

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|                                  |                          |
|----------------------------------|--------------------------|
| 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

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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.

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

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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.

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For any questions regarding this product, please contact your local representative.