SPECIFICATION SHEET

NYMPHEA[™]

FOR OENOLOGICAL USE

Active dry yeast packaged in laminated foil under vacuum.

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

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

1070U-06-27: 20x500 g pack in a 10 kg carton

INGREDIENTS

• Active dry yeast Torulaspora delbrueckii, 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	0
Acetic bacteria	. < 10 ⁴ CFU/g
Moulds	
Yeast of different species	
Lead	
Mercury	
Arsenic	
Cadmium	. < 1 ma/ka

INSTRUCTIONS FOR USE

Recommended dosage: 5-25 g for 100L of must or 100kg of grapes.

- 1- Rehydrate yeast in 10 times its weight of clean water (temperature between 20° and 30°C).
- 2- Stir gently to dissolve and wait for 20 minutes.
- 3- Then inoculate the grapes or must. The difference in temperature between the grapes must to be inoculated and the rehydration medium should not be higher than 10°C (if necessary, acclimatize the temperature of the medium by slowly adding must).
- 4- The total duration of rehydration should not exceed 45 minutes.
- 5- Always rehydrate the yeast in a clean container.
- 6- In some cases addition without rehydration can be considered (please refer to your supplier or Lallemand).

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.







ENZYMES



