

# SPECIFICATION SHEET

## AFFINITY ECA5™

FOR OENOLOGICAL USE

Active dry yeast packaged in laminated foil under vacuum.

**10545-38-27:** 500g yeast + 1kg Stimula for 25 hL  
**10545-88-27:** 5kg yeast +10kg Stimula for 250 hL

### ACTIVE DRY YEAST SPECIFICATIONS (in compliance with OIV Codex)

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
<i>S. aureus</i> .....	Absent in 1 g
<i>Salmonella</i> .....	Absent in 25 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
Lactic Acid Bacteria .....	< 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

#### Step 1:

Rehydrate yeast in 10 times its weight of clean water (temperature between 35° and 40°C). Stir gently to dissolve and wait for 30 minutes. Add to the must. The temperature difference between the must to be inoculated and the rehydration medium should never be greater than 10°C (if any doubt, please contact your supplier or Lallemand).

#### Step 2:

Suspend the Stimula nutrient in clean water (1 kg for 10 litres water or 10 kg for 100L water). Agitate then add to the must. The Stimula nutrient must be added after inoculation of the yeast (beginning of AF).

#### Cautions:

- The total duration of rehydration should not exceed 45 minutes
- Always rehydrate the yeast and the Stimula nutrient in a clean container
- Rehydration in the must is not advisable

### STORAGE & SHELF LIFE

Our best recommendation for optimal storage conditions is to store this product in a dry place at a temperature between 4°C and 11°C.

Shelf life is 2 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.

### 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
- **Nutrient:** Inactivated *Saccharomyces cerevisiae*, di-ammonium phosphate and thiamin hydrochloride

### NUTRIENT SPECIFICATIONS

Dry matter .....	> 92 %
Total aerobic mesophile flora .....	< 10 <sup>4</sup> CFU/g
Coliform .....	< 10 CFU/g
<i>E. coli</i> .....	Absent in 1 g
<i>S. aureus</i> .....	Absent in 1 g
<i>Salmonella</i> .....	Absent in 1 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