

PRODUCT SPECIFICATION SHEET

Product information

Product	Product description
Fermivin Synergy VINEAE	Active dry yeast culture of an <i>Hanseniaspora vineae</i> selected strain

Application market	Winemaking
Country of origin	Denmark (Product of Danstar Ferment AG)
Appearance	Creamish to light tan vermicelli (granulate) with a light yeasty smell
Status	<ul style="list-style-type: none"> - Kosher approved - Identity preserved (non-GMO strain) - To the best of our knowledge materials and as per supplier's documentation raw materials used to make the final products do not contain GMO - In these conditions, the aforementioned food materials do not contain GMO - Suitable for organic production - Preservative free - Allergen statement available upon request - This product is not ionized and does not contain ingredients in the formulation which have been ionized

Regulatory information

The product complies with the requirements of EU Regulation No 2019/934 of March 12th, 2019, the International Code of Oenological Practices and with the specifications of the International Oenological Codex which establish rules relating to winemaking practices and treatments.

Is thereby authorized in making wine for human consumption under the terms and conditions by EU Regulation No 2019/934 of March 12th, 2019.

Production site certified ISO 9001:2015 and BRC.

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Composition

Active dry yeast	≥99%
Sorbitan monostearate (E491)	≤ 1%

Chemical properties

Dry matter	between 92 and 96 %	Cadmium **	< 1 ppm
Lead **	< 2 ppm	Mercury **	<1 ppm
Arsenic **	< 3 ppm		

** Typical values

Microbiological properties

Viable yeast cells	≥ 10 ¹⁰ CFU/g	Moulds	< 10 ³ CFU/g
Lactic bacteria count	< 10 ⁵ CFU/ g	Coliforms	< 10 ² CFU/g
Acetic acid bacteria count	< 10 ⁴ CFU/ g	Salmonella	absent in 25g
Wild yeast	< 10 ⁵ CFU/ g	Staphylococcus	absent in 1g
Escherichia coli	absent in 1 g		

Packaging

Vacuum sealed pack.

Stability data

Store in a cool and dry place (4°C) in its original sealed packaging.

Under these conditions the optimal number of viable yeasts is guaranteed for a 24-month period.

Safety and handling

Please refer to the material Safety Data Sheet available on request.

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