

## PRODUCT SPECIFICATION SHEET

### Product information

- Fermiol
- Fermivin: 3C - IT61 - TS28 - 4F9 - AR2 - VB1 - LVCB - JB3 - A33 - P21 - MT48 - VR5 - PF6 - XL - E73  
ALG 804 - C88 - SM102 -7013 - CHAMPION - CHAMPION BOOSTER - LS2 - PDM
- In-Line Ready Fermivin: IT61 - 4F9 - AR2 - JB3 - P21- VR5 - E73 - 7013 - PDM
- Enolevure K34 - In-Line Ready K34

Product description	Active dry yeast culture of a <i>Saccharomyces cerevisiae</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"> <li>- Kosher approved</li> <li>- Identity preserved (non-GMO strain)</li> <li>- 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</li> <li>- In these conditions, the aforementioned food materials do not contain GMO</li> <li>- Suitable for organic production</li> <li>- Preservative free</li> <li>- Allergen statement available upon request</li> <li>- This product is not ionized and does not contain ingredients in the formulation which have been ionized</li> </ul>

### Regulatory information

The product complies with the requirements of EU Regulation No 2019/934 of March 12<sup>th</sup>, 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 12<sup>th</sup>, 2019.

Production site certified ISO 9001:2015 and BRC.

Updated April 2022

## Composition

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

## Chemical properties

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

\*\* Typical values

## Microbiological properties

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

## Packaging

Vacuum sealed pack.

## Stability data

Store in a cool and dry place (5-15°C) in its original sealed packaging.

Under these conditions the optimal number of viable yeasts is guaranteed for a 42-month period.

## Safety and handling

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

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