## LALLEMAND OENOLOGY

# **SPECIFICATION SHEET**

# BLIZZ<sup>™</sup> FOR OENOLOGICAL USE

Active dry yeast packaged in laminated foil under vacuum.

10465-06-27: 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 Lachancea thermotolerans, E491.

## PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

| Viable yeast               | . > 10 <sup>10</sup> CFU/g |
|----------------------------|----------------------------|
| Dry matter                 | . > 92 %                   |
| Coliform                   | . < 10 <sup>2</sup> CFU/g  |
| E. coli                    | . Absent in 1 g            |
| S. aureus                  | . Absent in 1 g            |
| Salmonella                 |                            |
| Lactic Acid Bacteria       | . < 10⁵ CFU/g              |
| Acetic bacteria            | . < 10 <sup>4</sup> CFU/g  |
| Moulds                     | . < 10 <sup>3</sup> CFU/g  |
| Yeast of different species | . < 10⁵ CFU/g              |
| Lead                       |                            |
| Mercury                    | . < 1 mg/kg                |
| Arsenic                    | 0 0                        |
| Cadmium                    |                            |
|                            | _                          |

#### **INSTRUCTIONS FOR USE**

Recommended dosage: 20-30 g/hL

- 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
- Then inoculate the must. The difference in temperature between the 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. Rehydration in the must is not advisable.

### **STORAGE & SHELF LIFE**

Store in a dry place at a temperature between 4°C and 11°C. Shelf life: 2 years in original sealed packaging. Do not use active dry yeast if the packaging has lost its vacuum.

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