# DANSTAR FERMENT AG

# **SPECIFICATION SHEET**



FOR OENOLOGICAL USE

Active dry yeast packaged in laminated foil under vacuum.

10570-06-22: 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 Saccharomyces cerevisiae, E491.

# **PRODUCT SPECIFICATIONS (in compliance with OIV Codex)**

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Viable yeast	> 10 <sup>10</sup> CFU/g
Dry matter	
Coliform	
E. coli	Absent in 1 g
S. aureus	Absent in 1 g
Salmonella	Absent in 25 g
Lactic Acid Bacteria	< 10⁵ CFU/a ັ
Acetic bacteria	
Moulds	
Yeast of different species	0
Lead	
Mercury	
Arsenic	
Cadmium	
Caalifa	

## **INSTRUCTIONS FOR USE**

Recommended dosage: 25-50 g/hL

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35 °C and 40 °C).

2. Resuspend the yeast by gently stirring and wait for 20 minutes.

3. Mix the rehydrated yeast with a little juice/must, gradually adjusting the yeast suspension temperature to within 5-

10 °C of the juice/must temperature.

4. Inoculate into the must.

<u>Notes:</u> The total rehydration time should not exceed 45 minutes. It is crucial that a clean container is used to rehydrate the yeast. Rehydration directly in must is generally not advisable. Ensure yeast nutrition is appropriately managed during fermentation.

## **STORAGE & SHELF LIFE**

Store in a dry and cool place.

3 years in original sealed packaging. Do not use active dry yeast if the packaging has lost its vacuum.

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