LALLEMAND OENOLOGY

SPECIFICATION SHEET

EVEL² SALVA

FOR OENOLOGICAL USE

Active dry yeast packaged in laminated foil under vacuum.

10629-06-27: 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 Suhomyces pyralidae, E491.

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Viable yeast	> 10 ¹⁰ CFU/g
Dry matter	> 92 %
Coliform	< 10 ² CFU/g
E. coli	
S. aureus	Absent in 1 g
Salmonella	
Lactic Acid Bacteria	< 10 ⁵ CFU/g
Acetic bacteria	< 10 ⁴ CFU/g
Moulds	< 10 ³ CFU/g
Yeast of different species	< 10 ⁵ CFU/g
Lead	
Mercury	
Arsenic	
Cadmium	

INSTRUCTIONS FOR USE

Minimum recommended dosage: 5 g for 100L of must or 100 kg of grapes.

- Add as early as possible, from harvested grapes to tank filling.
- Rehydrate LEVEL² SALVA[™] in 10 times its weight of clean water (temperature between 20°C/68°F and 30°C/86°F).
- Stir gently to suspend.
- The preparation can be kept in water for 9 hours.
- · Inoculate grapes or must.
- The difference in temperature between the grapes must and the rehydration culture suspension should not be higher than 10°C (if necessary, acclimatize the temperature of the preparation by slowly adding must).

Always rehydrate the yeast in a clean container.

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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