EC-1118 ORGANICTM

FOR OENOLOGICAL USE

Oenology active dry yeast in the form of round or vermiculated pellets obtained by drying a concentrated yeast culture. Product packaged in laminated foil under vacuum.

10018-06-G7: 20x500 g pack in a 10 kg carton.

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

INGREDIENT

· Active dry yeast Saccharomyces cerevisiae

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Viable yeast	> 10 ¹⁰ CFU/g
Dry matter	> 92 %
Coliform	< 10 ² CFU/g
E. coli	Absent in 1 g
S. aureus	Absent in 1 g
Salmonella	Absent in 25 g
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

HEAVY METALS TYPICAL ANALYSIS

Lead	< 2 mg / kg
Mercury	< 1 mg / kg
Arsenic	< 3 mg / kg
Cadmium	< 1 mg / kg

PREPARATION

- 1. Rehydrate yeast in 10 times its weight of clean water (temperature between 35° and 40°C).
- 2. Stir gently to dissolve and wait for 20 minutes.
- 3. Add to the must. The temperature difference between the must to be inoculated and the rehydration medium should never be greater than 10°C (if any doubt, please contact your supplier or Lallemand).
- 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.

DOSAGE

White wine : 25 - 40 g/hL Red wine : 30 - 50 g/hL

STORAGE and SHELFLIFE

Store in a dry and cool place.

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



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This document is valid for 3 years unless superseded or otherwise indicated.

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