

SPECIFICATION SHEET

SIY 812™

MALOLACTIC FERMENTATION ACTIVATOR FOR OENOLOGICAL USE

This product is a Specific Inactivated Yeast. Product is packaged in blue polyethylene lined paper bag.

Inactivated yeast organic nitrogen content < 9,5 % of dry matter (N equivalent).

30812-02-00: 25 kg

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

INGREDIENTS

- Specific inactivated yeast *Saccharomyces cerevisiae* and microcrystalline cellulose

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Dry matter	> 93 %
Lactic Bacteria	< 10 ³ CFU/g
Acetic bacteria	< 10 ³ CFU/g
Coliform.....	< 10 ² CFU/g
<i>E. coli</i>	Absent in 1 g
<i>S. aureus</i>	Absent in 1 g
<i>Salmonella</i>	Absent in 25 g
Moulds	< 10 ³ CFU/g
Yeast.....	< 10 ² CFU/g
Lead	< 2 mg/kg
Mercury	< 1 mg/kg
Arsenic	< 3 mg/kg
Cadmium.....	< 1 mg/kg

INSTRUCTIONS FOR USE

20g/hL calculated on the final wine volume.

Suspended in ten times its weight of clean water or wine in fermentation. Agitate, and then add directly to the wine at the end of alcoholic fermentation at the same time as the selected wine bacteria addition.

STORAGE & SHELF LIFE

Store in a dry and cool place.

Shelf life: 4 years in original sealed packaging.

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This document is valid for 3 years unless superseded or otherwise indicated.