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SPECIFICATION SHEET

GLUTASTAR™

FOR OENOLOGICAL USE

This product is a Specific Inactivated Yeast with guaranteed glutathione levels. Product is packaged in laminated foil.

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

3080M-01-27: 1x10 kg sachet in a 10 kg carton **3080M-07-27:** 10x1 kg sachet in a 10 kg carton **3080M-08-27:** 4x2.5 kg sachet in a 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

INGREDIENTS

• Specific inactivated yeast with guaranteed glutathione levels Saccharomyces cerevisiae

Cysteine	. < 10 mg/g . > 3
Dry matter	. > 93 %
Lactic Bacteria	. < 10 ³ CFU/g
Acetic bacteria	. < 10 ³ CFU/g
Coliform	. < 10 ² CFU/g
E. coli	. Absent in 1 g
S. aureus	. Absent in 1 g
Salmonella	. Absent in 25 g
Moulds	
Yeast	. < 10 ² CFU/g
Lead	. < 2 mg/kg
Mercury	. < 1 mg/kg
Arsenic	
Cadmium	0 0

INSTRUCTIONS FOR USE

Commonly between 20-40 g/hL per addition.

Suspended in clean water (Example 2.5 kg for 25 litres water). Agitate then add to the must.

STORAGE & SHELF LIFE

Store in a dry and cool place.

Shelf life: 4 years in original sealed packaging.

DANSTAR FERMENT AG

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