
SPECIFICATION SHEET

REDULESS™

FOR OENOLOGICAL USE

This product is a Specific Inactivated Yeast. Product is packaged in laminated foil.

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

30834-01-27: 1x10 kg sachet in a 10 kg carton

30834-07-27: 10x1 kg sachet in a 10 kg carton

30834-08-27: 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 *Saccharomyces cerevisiae* and bentonite

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

Commonly between 10-30 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.

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This document is valid for 3 years unless superseded or otherwise indicated.