

SPECIFICATION SHEET

LEVEL² INITIA™

FOR OENOLOGICAL USE

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.

10463-06-27: 20x500 g pack in a 10 kg carton.

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

INGREDIENTS

- Active dry yeast *Metschnikowia pulcherrima*, E491

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Viable yeast	> 10 ¹⁰ CFU/g
Dry matter	> 92 %
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
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	< 2 mg/kg
Mercury	< 1 mg/kg
Arsenic	< 3 mg/kg
Cadmium.....	< 1 mg/kg

INSTRUCTIONS FOR USE

Recommended dosage: 7-25 g for 100L of must or 100kg of grapes

1. Rehydrate yeast in 10 times its weight of clean water (temperature between 20° and 30°C).
2. Stir gently to dissolve and wait for 20 minutes
3. Then inoculate the grapes or must. The difference in temperature between the grapes must to be inoculated and the rehydration medium should not be higher than 10°C (if necessary, acclimatize the temperature of the medium by slowly adding must).
4. The total duration of rehydration should not exceed 45 minutes.
5. Always rehydrate the yeast in a clean container.
6. In some cases addition without rehydration can be considered (please refer to your supplier or Lallemand).

STORAGE & SHELF LIFE

Our best recommendation for optimal storage conditions is to store this product in a dry place at a temperature between 4°C and 11°C.

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

Product of
DANSTAR FERMENT AG
Vejlevej 10
Fredericia
DK-7000 Denmark
Subsidiary of Lallemand Inc.

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This document is valid for 3 years unless superseded or otherwise indicated.