

---

## SPECIFICATION SHEET

---

# OPTI'MALO PLUS™

MALOLACTIC FERMENTATION ACTIVATOR FOR OENOLOGICAL USE

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

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

**30812-07-27:** 10 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 <sup>3</sup> CFU/g
Acetic bacteria .....	< 10 <sup>3</sup> CFU/g
Coliform.....	< 10 <sup>2</sup> 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 <sup>3</sup> CFU/g
Yeast.....	< 10 <sup>2</sup> 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.

#### DANSTAR FERMENT AG

Vejlevej 10  
Fredericia

DK-7000 Denmark  
Subsidiary of Lallemand Inc.

The information herein is based on current available data and is believed to be correct. No warranty, express or implied, is made regarding data accuracy, merchantability or hazards associated with product use. The user is responsible for determining product suitability, conditions of use and all associated hazards.

**This document is valid for 3 years unless superseded or otherwise indicated.**