
SPECIFICATION SHEET

FERMAID E BLANC™

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).

30828-01-34: 1x10 kg sachet in a 10 kg carton

30828-08-34: 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*, mineral salts, and vitamins

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 35-40 g/hL per addition. **Maximum dosage** (EU): 40 g/hL
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

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This document is valid for 3 years unless superseded or otherwise indicated.