

# Specification Sheet

## VITILEVURE CHARDONNAY YSEO

FOR OENOLOGICAL USE

Oenology active dry yeast is in the form of round or vermiculated pellets obtained by drying a concentrated yeast culture, packaged in laminated foil under vacuum.

**10508-06-Y3** : 20x500 g pack in a 10 kg carton

### PRODUCT SPECIFICATION

Viable yeast	> 10 <sup>10</sup> CFU/g
Dry matter	> 92 %
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
Lactic Acid Bacteria	< 10 <sup>5</sup> CFU/g
Acetic Bacteria	< 10 <sup>4</sup> CFU/g
Moulds	< 10 <sup>3</sup> CFU/g
Yeast of different species	< 10 <sup>5</sup> CFU/g

### HEAVY METALS TYPICAL ANALYSIS

Lead	< 2 mg / kg
Mercury	< 1 mg / kg
Arsenic	< 3 mg / kg
Cadmium	< 1 mg / kg

### PREPARATION

1. Rehydrate yeast in 10 times its weight of clean water (temperature between 35° and 40°C).
2. Stir gently to dissolve and wait for 20 minutes.
3. Add to the must. The temperature difference between the must to be inoculated and the rehydration medium should never be greater than 10°C (if any doubt, please contact your supplier or Lallemand).
4. The total duration of rehydration should not exceed 45 minutes.
5. Always rehydrate the yeast in a clean container.
6. Rehydration in the must is not advisable.

### DOSAGE

White wine : 25 - 40 g/hL  
Red wine : 30 - 50 g/hL

### STORAGE and SHELF LIFE

Store in a dry and cool place.  
4 years in original sealed packaging. Do not use if the packaging has lost its vacuum.

### PHYSICAL PROPERTIES

#### APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

#### INGREDIENT

- Active dry yeast *Saccharomyces cerevisiae*; E491

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