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## SPECIFICATION SHEET

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# ACTIFERM OR™

FOR OENOLOGICAL USE

This product is a Yeast autolysate. Product is packaged in laminated foil.

**Yeast autolysate organic nitrogen content** < 11,5 % of dry matter (N equivalent).

10 % < **yeast autolysate aminoacid content** < 20 % of dry matter (Glycine equivalent).

**30836-07-03:** 10x1 kg in a 10 kg carton

### PHYSICAL PROPERTIES

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#### APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

#### INGREDIENTS

- Yeast autolysate *Saccharomyces cerevisiae*

### PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

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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

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Commonly between 15-40 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

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Store in a dry and cool place.

Shelf life is 4 years in original sealed packaging.

Product of  
**DANSTAR FERMENT AG**  
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Subsidiary of Lallemand Inc.  
[www.lallemandwine.com](http://www.lallemandwine.com)

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