# DANSTAR FERMENT AG

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# **SPECIFICATION SHEET**

# **ACTIFERM RICH™**

FOR OENOLOGICAL USE

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

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

30828-07-03: 10x1 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	
Acetic bacteria	. < 10 <sup>3</sup> CFU/g
Coliform	
E. coli	. Absent in 1 g
S. aureus	. Absent in 1 g
Salmonella	. 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**

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 is 4 years in original sealed packaging.

Product of DANSTAR FERMENT AG

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