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SPECIFICATION SHEET

VITILEVURE AZUR™

FOR OENOLOGICAL USE

Active dry yeast in the form of round or vermiculated pellets obtained by drying a concentrated yeast culture. Product packaged in laminated foil under vacuum.

10363-06-Y3: 20x500 g pack in a 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

INGREDIENTS

· Active dry yeast Saccharomyces cerevisiae, E491

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Viable yeast	. > 10 ¹⁰ CFU/g
Dry matter	. > 92 %
Coliform	$. < 10^{2} \text{CFU/g}$
E. coli	. Absent in 1 g
S. aureus	. Absent in 1 g
Salmonella	
Lactic Acid Bacteria	
Acetic bacteria	. < 10⁴ CFU/g
Moulds	. < 10 ³ CFU/g
Yeast of different species	. < 10⁵ CFU/g
Lead	. < 2 mg/kg
Mercury	. < 1 mg/kg
Arsenic	. < 3 mg/kg
Cadmium	. < 1 mg/kg

INSTRUCTIONS FOR USE

Recommended dosage: 25-50 g/hL

- 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.

STORAGE & SHELF LIFE

Store in a dry and cool place.

4 years in original sealed packaging. Do not use active dry yeast if the packaging has lost its vacuum.

Product of DANSTAR FERMENT AG

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