
SPECIFICATION SHEET

PREFERM™

FOR OENOLOGICAL USE

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).

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

30826-07-03: 10x1 kg in a 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

INGREDIENTS

- Yeast autolysate *Saccharomyces cerevisiae* and specific inactivated yeast *Saccharomyces cerevisiae*

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 30 g/hL per addition.

Add to clean chlorine-free water (40-43°C). Stir until a homogenous suspension, free of lumps is achieved. When the temperature of this suspension is between 35-40°C, rehydrate Active Dry Yeast (ADY) in this suspension, as per Danstar's ADY rehydration instructions.

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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Subsidiary of Lallemand Inc.
www.lallemandwine.com

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This document is valid for 3 years unless superseded or otherwise indicated.