
SPECIFICATION SHEET

AMPLIFRUIT™

FOR OENOLOGICAL USE

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

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

30820-07-03: 10x1 kg in a 10 kg carton.

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

INGREDIENT

- Specific inactivated yeast *Saccharomyces cerevisiae* and enzyme

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 between 20-40 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

Store in a dry and cool place.

Shelf life is 3 years in original sealed packaging.

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This document is valid for 3 years unless superseded or otherwise indicated.