
SPECIFICATION SHEET

MALOVIT K2™

MALOLACTIC FERMENTATION ACTIVATOR FOR OENOLOGICAL USE

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

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

30859-07-23: 10x1 kg sachet in a 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown powder
- 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.....	< 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

20g/hL calculated on the final wine volume.

Suspended in ten times its weight of clean water or wine in fermentation. Agitate, and then add directly to the wine at the end of alcoholic fermentation at the same time as the selected wine bacteria addition.

STORAGE & SHELF LIFE

Store in a dry and cool place.

Shelf life is 4 years in original sealed packaging.