

INSTRUCTIONS FOR USE

To achieve the best results, it is essential to ensure comprehensive yeast strain implantation in the solution. It is therefore important to:

- Ensure proper hygiene in the winery.
- Add the yeast as soon as possible.
- Only add the prescribed dose.
- Thoroughly rehydrate the yeast.

Rehydration:

1. Add the dry yeast to 10 times its weight in water (i.e. 10 litres of water to 1 kg of yeast), which should be at a temperature of 35–40 °C.
2. Wait 10 minutes.
3. Stir the mixture.
4. Wait another 10 minutes, then add to the grape must, ensuring that the temperature difference between the rehydrated yeast solution and the grape must does not exceed 10 °C.

Precautions for use

- Do not allow the yeast to rehydrate for more than 30 minutes without sugar.
- Strictly following the timing, temperature and usage instructions will ensure maximum hydrated yeast viability.

MICROBIOLOGICAL AND PHYSICO-CHEMICAL PROPERTIES

	EP 31 re .3
Yeast count (Saccharomyces spp.) [CFU /g]	> 10 ¹⁰
Other yeasts [CFU /g]	< 10 ⁵
Moulds [CFU /g]	< 10 ³
Lactic bacteria [CFU /g]	< 10 ⁵
Acetic bacteria [CFU /g]	< 10 ⁴
Salmonella [CFU /25 g]	Absent
E. coli [CFU /g]	Absent
Staphylococcus aureus [CFU g]	Absent
Total coliforms [CFU g]	< 10 ²
Moisture [%]	< 8
Pb [mg/kg]	< 2
Hg [mg/kg]	< 1
As [mg/kg]	< 3
Cd [mg/kg]	< 1

PHYSICAL APPEARANCE

Dust-free, tawny-coloured granules.

PACKAGING

- 500-g vacuum-sealed, multi-layer aluminium foil packets, supplied in 10-kg boxes.
- 10-kg multi-layer aluminium foil packets.

STORAGE

When stored in its vacuum-sealed packet in a cool and dry place, free of odors, the product will retain its properties for four years.

Once opened it must be used as soon as possible.

Prolonged exposure to temperatures above 35°C and/or moisture will reduce its effectiveness.

RGSEAA: 31.00391/CR

This product complies with the International Oenological Codex and Regulation (UE) 2019/934.