

Specification Sheet

VITILEVURE AZUR (YSEO)

FOR OENOLOGICAL USE

Oenology 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: 20X500g pack in a 10 kg carton.

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

INGREDIENT

- **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 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
Lactic Acid Bacteria	< 10 ⁵ CFU/g
Acetic bacteria	< 10 ⁴ CFU/g
Moulds	< 10 ³ CFU/g
Yeast of different species	< 10 ⁵ CFU/g

HEAVY METALS TYPICAL ANALYSIS

Lead	< 2 mg / kg
Mercury	< 1 mg / kg
Arsenic	< 3 mg / kg
Cadmium	< 1 mg / kg

PREPARATION

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 Lallemant).
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.

DOSAGE

White wine : 25 - 40 g/hL
Red wine : 30 - 50 g/hL

STORAGE and 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.



www.lallemantwine.com

Product of
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Subsidiary of Lallemant Inc.

The information herein is based on current available data and is believed to be correct. No warranty, express or implied, is made regarding data accuracy, merchantability or hazards associated with product use. The user is responsible for determining product suitability, conditions of use and all associated hazards.

VITILEVURE AZUR YSEO – 12 NOVEMBER 2014

Danstar Ferment A.G.