# **ACTIFERM RICH**

FOR OENOLOGICAL USE

Blend qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology, packaged in laminated foil.

30828-07-03: 10x1kg in 10 kg carton

### **PHYSICAL PROPERTIES**

#### **APPEARANCE & ODOUR**

- Beige to light brown colour
- Typical yeast smell

#### **INGREDIENT**

 Saccharomyces cerevisiae yeast derivatives, mineral salts, and vitamins

### PRODUCT SPECIFICATION

Dry matter	> 92 %
Total aerobic bacteria	< 10⁴ CFU/g
Coliform	< 10 CFU/g
E. coli	Absent in 1 g
S. aureus	Absent in 1 g
Salmonella	Absent in 25 g
Moulds	< 10 <sup>3</sup> CFU/g
Yeast	< 10 <sup>3</sup> CFU/g

# **HEAVY METALS TYPICAL ANALYSIS**

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

# **PREPARATION**

Suspended in clean water (Example 2.5 kg for 25 litres water). Agitate then add to the must.

# **DOSAGE**

Commonly between 35-40 g/hL per addition

# STORAGE and SHELFLIFE

Store in a dry and cool place. 4 years in original sealed packaging.





#### **DANSTAR FERMENT AG**

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