

ACTIFLORE® ROSÉ

Selected Activated Dry yeast (SADY), GMO-free, for enological use. Qualified for the production of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the current International Oenological Codex and the EC legislation 1493/99.

Selected for its implantation capacities and its fermentation kinetics, Actiflore® rosé is particularly adapted to the wine-making of rosé wines (short lag phase, Killer factor K2, good fermentation kinetics at low temperature, strong production of esters).

Physical characteristics

Dehydrated yeast (vacuum-packed)

Aspect: granules.

Standard Analysis

Humidity (%)	<8 %	Moulds /g	< 10 ³
Live cells SADY /g	≥ 10 ¹⁰	Heavy metals	< 10 ppm
Total bacteria /g	< 10 ⁵	Lead	< 2 ppm
Wild yeast SADY /g	< 10 ⁻⁴	Arsenic	< 3 ppm
Coliforms /g	< 10	Mercury	< 1 ppm
Salmonella / 5 g	None	Cadmium	< 1 ppm

Oenological use

Properties:

Allows secure alcoholic fermentation.

Dosage: 20 g/hL (200 ppm).

Preparation: re-hydrate in 10 times its weight in water at tepid temperature (check the label and the commercial data sheet for guidance).

Remarks:

- Use an inert and clean container.
- Do not mix with other products (except SUPERSTART/DYNASTART).
- Use the product right after its preparation.
- Do not use opened bags.

Storage and optimal date of use

- Store in original packaging, in a cool, dry and odourless room.
- Optimal date of use: 4 years after packing date.

Packaging

0.5 kg vacuum-packed bags. 10 kg boxes (20 units x 0.5 kg) / 10 kg vacuum-packed bags



LAFFORT

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