

ACTIFLORE® F33

Selected Activated Dry yeast (SADY), GMO free, for enological use. Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the current International Oenological Codex

Yeast adapted to all types of wine. Selected for resistance to high alcohol content, up to 16% v/v, low formation of volatile acidity and high production of polysaccharides.

Caractéristiques physiques

Dehydrated yeast (vacuum-packed)

Aspect : granules.

Standard Analysis

Humidity (%)	< 8 %	Moulds /g	< 10 ³
Living cells SADY /g	≥ 2.10 ¹⁰	Heavy metals	< 10 ppm
Total bacteria /g	< 10 ⁵	Lead	< 5 ppm
Wild yeast SADY /g	< 10 ⁻⁴	Arsenic	< 3 ppm
Coliforms /g	< 10	Mercury	< 1 ppm
Salmonella / 25 g	None	Cadmium :	< 1 ppm

Oenological use

Properties: Allows the alcoholic fermentation in safe conditions.

Dosage : 20 to 30 g/hL (200 to 300 ppm) (according to the must characteristics and wine-making conditions).

Preparation : Check the label for rehydration protocol.

Remarks :

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

Storage & optimal date of use

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

Packaging

0.5 kg vacuum packed bags (in 10 kg boxes = 20 units x 0.5 kg)

Safety

Not concerned.



LAFFORT

l'œnologie par nature

