

ENOLEVURE K34 (500g/5kg)

Product information

| | |
|---------------------|--|
| Product description | Active dry yeast culture of a <i>Saccharomyces cerevisiae</i> selected strain |
| Application market | Winemaking |
| Product number | 4438-10595 |
| Country of origin | Denmark – (Product of Danstar Ferment AG) |
| Appearance | Creamish to light tan vermicelli (granulate) with a light yeast smell |
| Status | - Kosher approved - Identity preserved (non-GMO strain and raw material) - Suitable for organic production - Preservative free - Allergen statement available upon request -This product is not ionized and does not contain ingredients in the formulation which have been ionized |

Regulatory information

- The product complies with the requirements of EU Regulation No.1493/1999 of May 17th 1999 and the International Oenological code which establish rules relating to winemaking practices and treatments
- Is thereby authorized in making wine for human consumption under the terms and conditions by EU Regulation No 1493/1999 of May 17th 1999
- Production site certified ISO 9001: 2008.

Composition

| | |
|------------------------------|-------|
| Active dry yeast | ≥ 99% |
| Sorbitan monostearate (E491) | ≤ 1% |

Chemical properties

| | |
|------------|--------------------|
| Dry matter | between 92 and 96% |
| Lead | < 2ppm |
| Arsenic | < 3ppm |
| Cadmium | < 1.0ppm |
| Mercury | <1.0ppm |

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06/05/2011



Microbiological properties

| | |
|----------------------------|------------------------------|
| Viable yeast cells | ≥ 10 ¹⁰ CFU per g |
| Lactic bacteria count | < 10 ⁵ CFU per g |
| Acetic acid bacteria count | <10 ⁴ CFU per g |
| Wild yeast | <10 ⁵ CFU per g |
| Moulds | <10 ³ CFU per g |
| Coliforms | <10 ³ CFU per g |
| Salmonella | absent in 25g |
| Staphylococcus | absent in 1g |
| <i>Escherichia coli</i> | absent in 1g |

Packaging

Vacuum sealed pack

Stability data

Store in a cool and dry place (5-15°C) in its original sealed packaging

Under these conditions the optimal number of viable yeast is guaranteed for a 42 month period. Longer storage might cause a decrease in yeast viability.

Safety and handling

Please refer to the material Safety Data Sheet available on request.

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