

Product specification sheet

06/05/2011

**ENOLEVURE SL (500g)****Product information**

Product description	Active dry yeast culture of a <i>Saccharomyces cerevisiae</i> selected strain
Application market	Winemaking
Product number	4426
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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**Microbiological properties**

Viable yeast cells	$\geq 10^{10}$ 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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