

ACTIFLORE® F5

Selected Activated Dry yeast (SADY), GMO free.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In compliance with the regulation (EC) n°606/2009.

Specially adapted for the red grape wine-making (Malbec, Cabernet Franc, etc.) by developing fruity and spicy notes. Killer strain, not sensitive to nitrogen deficiencies and allows good fermentation security.

Physical characteristics

Dehydrated yeast (vacuum-packed)

Aspect granules.

Standard Analysis

Humidity (%)	< 8 %	Staphylococcus/g	None
Living cells SADY	$\geq 2.10^{10}$ UFC/g	Salmonella / 25 g	None
Lactic bacteria	< 10^5 UFC/g	Moulds	< 10^3 UFC/g
Acetic bacteria	< 10^4 UFC/g	Lead	< 2 ppm
Wild yeast SADY	< 10^5 UFC/g	Arsenic	< 3 ppm
Coliforms	< 10^2 UFC/g	Mercury	< 1 ppm
<i>E. coli</i> /g	None	Cadmium	< 1 ppm

Oenological use

Properties: Allows the alcoholic fermentation in safe conditions.

Dosage : 15 to 30 g/hL (150 to 300 ppm) (according to the must characteristics and wine-making conditions).

Preparation : Check the label for rehydration protocol.

- 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)



LAFFORT

l'œnologie par nature

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