

ACTIFLORE® ROSE

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.

Selected for its good implementation capacity and its fermentation performance, Actiflore® Rosé is particularly suitable for rosé wine-making (short lag phase, Killer K2 factor, good fermentation at low temperature, high production of fermentation esters).

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: 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.

- 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

CS 61 611 – 33072 – BORDEAUX CEDEX
Tel : +33 (0) 556 86 53 04 – Fax : +33 (0) 556 86 30 50
www.laffort.com

