



APROVADO

Dep. Qualidade

Product Specification Oenoferm® Freddo



Description: White wine yeast for aroma-promoting cold fermentation
Yeast strain: LW 317-30
Yeast species: *Saccharomyces cerevisiae* (var. *bayanus*)
Ingredients: Yeast, Emulsifier E 491

Analysis:

Moisture: < 8 %
Viable yeast cells: > 1 x 10¹⁰ cfu/g
Bacteria: < 10⁴ cfu/g
Moulds: not detectable

Values for information purposes:

Protein content 36 - 42 %
Total nitrogen approx. 6,6 %
Phosphate content 2.5 - 3 %

Lead ≤ 2 ppm
Arsenic ≤ 3 ppm
Cadmium ≤ 1 ppm
Mercury ≤ 1 ppm

Coliforms < 100 cfu/g
Escherichia Coli absent in 1.0 g
Staphylococci sp. absent in 1.0 g
Salmonella sp. absent in 25.0 g

This product is admitted in the Federal Republic of Germany and in the European Union for the treatment of wine and complies in its purity with regulations presently in force and the OIV Resolution OENO 329/2009.