



**APROVADO**  
Dep. Qualidade

## Product Specification Oenoferm<sup>®</sup> Bouquet



Description: White wine yeast for the development of animating, fresh fruit aromas  
Yeast species: *Saccharomyces cerevisiae*  
Ingredients: Yeast, Emulsifier E 491

### Analysis:

Moisture: < 8 %  
Viable yeast cells: > 1 x 10<sup>10</sup> cfu/g  
Bacteria: < 10<sup>5</sup> 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
<i>Coliforms</i>	< 100 cfu/g
<i>Escherichia Coli</i>	absent in 1.0 g
<i>Staphylococci sp.</i>	absent in 1.0 g
<i>Salmonella sp.</i>	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.

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