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## SPECIFICATION SHEET

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# RENAISSANCE BELLA™

FOR OENOLOGICAL USE

Active dry yeast packaged in laminated foil under vacuum.

10475-01-88: 10 kg carton

10475-06-88: 20x500 g pack in a 10 kg carton

### PHYSICAL PROPERTIES

#### APPEARANCE & ODOUR

- Form of round or vermiculated pellets
- Beige to light brown colour
- Typical yeast smell

#### INGREDIENTS

- Active dry yeast *Saccharomyces cerevisiae*, E491.

### PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

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Viable yeast .....	> 10 <sup>10</sup> CFU/g
Dry matter .....	> 92 %
Coliform.....	< 10 <sup>2</sup> CFU/g
<i>E. coli</i> .....	Absent in 1 g
<i>S. aureus</i> .....	Absent in 1 g
<i>Salmonella</i> .....	Absent in 25 g
Lactic Acid Bacteria .....	< 10 <sup>5</sup> CFU/g
Acetic bacteria .....	< 10 <sup>4</sup> CFU/g
Moulds .....	< 10 <sup>3</sup> CFU/g
Yeast of different species .....	< 10 <sup>5</sup> CFU/g
Lead .....	< 2 mg/kg
Mercury .....	< 1 mg/kg
Arsenic .....	< 3 mg/kg
Cadmium.....	< 1 mg/kg

### INSTRUCTIONS FOR USE

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Recommended dosage: 25-50 g/hL

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35 °C and 40 °C).
2. Resuspend the yeast by gently stirring and wait for 20 minutes.
3. Mix the rehydrated yeast with a little juice/must, gradually adjusting the yeast suspension temperature to within 5-10 °C of the juice/must temperature.
4. Inoculate into the must.

**Notes:** The total rehydration time should not exceed 45 minutes. It is crucial that a clean container is used to rehydrate the yeast. Rehydration directly in must is generally not advisable. Ensure yeast nutrition is appropriately managed during fermentation.

### STORAGE & SHELF LIFE

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Store in a dry and cool place.

4 years in original sealed packaging. Do not use active dry yeast if the packaging has lost its vacuum.

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