



Solutions for winemaking

LAMOTHE-ABIET

TECHNICAL DATA SHEET

EXCELLENCE® B-NATURE

FORMULATION

Active dry yeast: *Metschnikowia pulcherrima*.

FIELD OF APPLICATION

Indigenous flora control before the alcoholic fermentation.

APPLICATION RATE

Dosage: 3 to 5 g/hL.

DIRECTIONS FOR USE

Use as soon as possible the **EXCELLENCE® B-NATURE** on grapes or must for an optimal control of the indigenous flora. Sprinkle directly the **EXCELLENCE® B-NATURE** or dissolve it in 10 times its weight of water (30°C) for a better distribution. Prevent any differences in temperature between the must and the preparation from exceeding 10°C. Total preparation time of rehydration must not exceed 4 hours.

At the end of pre-fermentation phase, inoculate the recommended dosage with *Saccharomyces cerevisiae* to start the alcoholic fermentation.

SPECIFICATIONS

PHYSICAL	
Appearance & colour	Light brown fine granulates
COMPOSITION	
Humidity	< 8 %
Revivable yeast	≥ 10 ¹⁰ CFU / g
LIMITS	
Lead	< 2 mg / kg
Mercury	< 1 mg / kg
Arsenic	< 3 mg / kg
Cadmium	< 1 mg / kg

MICROBIOLOGICAL	
Other yeasts	< 10 ⁵ UFC / g
Lactic bacterias	< 10 ⁵ UFC / g
Mould	< 10 ³ UFC / g
Coliforms	< 10 ² UFC / g
Acetic bacteria	< 10 ⁴ UFC / g
Salmonella	Absence / 25 g
<i>Escherichia coli</i>	Absence / 1 g
Staphylococi	Absence / 1 g

STORAGE

Store in its original packaging hermetically sealed, in a cool (4 to 8°C) and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

PACKAGING

0.5 kg vacuum-packed bags and 10 kg boxes.



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