

Product Specification Oenoferm® Bio

Selection Klingelberg

Description: Certified **organic** dry selected yeast for organic wine

vinification, "Saccharomyces bayanus isolat Klingelberg"

Selected from the vineyards of the Margrave of Baden. Produced under certified organic conditions according to Regulation (EC) No. 2018/848 for wines from integrated, organic viticulture.

Yeast strain: Isolat Klingelberg / LW 0803-79

Yeast species: Saccharomyces cerevisiae var. bayanus

Emulsifiert (E 470 – E 495): Not added

Analysis:

Moisture: < 8 %

Viable yeast cells: $\geq 1 \times 10^{10}$ cfu/g Lactic acid bacteria: $< 10^5$ cfu/g

Values for information purposes according to OIV:

Lead≤ 2 ppmArsenic≤ 3 ppmCadmium≤ 1 ppmMercury≤ 1 ppm

Acetic acid bacteria: < 10⁴ cfu/g
Moulds: < 10³ cfu/g
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 European Union for the treatment of wine and complies with the EU Regluation 934/2019 and the OIV Resolution OENO 329/2009.

User must check compliance with national regulations.