



Product Specification

Oenoferm[®] X-treme

Description: Strongly fermenting hybrid yeast for X-treme
aroma profile with spicy, fruity character

Yeast species: *Saccharomyces cerevisiae*

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 European Union for the treatment of wine and complies in its purity with regulations presently in force and the OIV Resolution OENO 329/2009.

User must check compliance with national regulations.