



## Product Specification

### Oenoferm<sup>®</sup> Chardonnay

Description: Oenological yeast for powerful, structured Cabernet wines  
Yeast species: *Saccharomyces cerevisiae*  
Ingredients: Yeast, Emulsifier E 491

#### **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  $\leq 2$  ppm  
Arsenic  $\leq 3$  ppm  
Cadmium  $\leq 1$  ppm  
Mercury  $\leq 1$  ppm

Acetic acid bacteria: <  $10^4$  cfu/g  
Moulds: <  $10^3$  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 Regulation 934/2019 and the OIV Resolution OENO 329/2009.

User must check compliance with national regulations.

ERBSLÖH Geisenheim GmbH  
Erbslöhstraße 1, 65366 Geisenheim, Germany  
Tel: +49 6722 708-0, Fax: +49 6722 6098, [info@erbsloeh.com](mailto:info@erbsloeh.com), [www.erbsloeh.com](http://www.erbsloeh.com)