



Product Specification

Oenoferm[®] Rouge

Description:	Dry selected yeast for fruity red wines. Promotes red berry and cherry aromas.
Yeast species:	Saccharomyces cerevisiae
Ingredients:	Yeast, Emulsifier E 491

Analysis:

Moisture:	< 8 %
Viable yeast cells:	≥ 1 x 10 ¹⁰ cfu/g
Lactic acid bacteria:	< 10 ⁵ cfu/g

Values for information purposes according to OIV:

Lead	≤ 2 ppm
Arsenic	≤ 3 ppm
Cadmium	≤ 1 ppm
Mercury	≤ 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.

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