



Product Specification

Oenoferm[®] Veltiner

Description: Yeast for fruity Grüner Veltliner varietal characteristics.
Promotes a spicy, delicate peppery aroma.

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 ≤ 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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