



Product Specification Oenoferm[®] Trollinger

Description: Yeast selection for the typical Trollinger character. Promotes fruitiness and colouring power
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