



## Product Specification

### OenoRed®

Description: OenoRed® is a pure yeast autolysate for fermentation support, refinement and colour stabilisation of red wines.

Composition: Yeast autolysate

#### **Analysis:**

Form/appearance: fine powder  
Colour: beige to light brown  
Smell: typical, yeasty  
Moisture: ≤ 7 %

#### **Values for information purposes:**

Lead: ≤ 2 mg/kg  
Arsenic: ≤ 3 mg/kg  
Cadmium: ≤ 1 mg/kg  
Mercury: ≤ 1 mg/kg

#### **Microbiology**

Viable yeasts ≤ 10<sup>2</sup> CFU/g  
Moulds ≤ 10<sup>3</sup> CFU/g  
Lactic acid bacteria ≤ 10<sup>3</sup> CFU/g  
Acetic acid bacteria ≤ 10<sup>3</sup> CFU/g  
Salmonella absent in 25 g  
*Escherichia coli* absent in 1 g  
Staphylococci absent in 1 g  
Coliforms ≤ 10<sup>2</sup> CFU/g

This product is admitted in the European Union for the treatment wine and complies with the EU Regulation 934/2019. The used ingredients are in conformity with OIV Resolution OENO 497-2013 and OENO 459-2013.

User must check compliance with national regulations.

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