



Product Specification

Oenoferm® X-Thiol

Description:	Alcohol-tolerant hybrid yeast to intensify fruity thiols and exotic aroms
Yeast strain:	HFX1
Yeast species:	<i>Saccharomyces cerevisiae</i>
Ingredients:	Yeast, Emulsifier E 491

Analysis:

Moisture:	< 8 %
Viable yeast cells:	> 1 x 10 ¹⁰ cfu/g
Bacteria:	< 10 ⁴ cfu/g
Moulds:	not detectable

Values for information purposes:

Protein content	36 - 42 %
Total nitrogen	approx. 6,6 %
Phosphate content	2.5 - 3 %
Lead	≤ 2 ppm
Arsenic	≤ 3 ppm
Cadmium	≤ 1 ppm
Mercury	≤ 1 ppm
<i>Coliforms</i>	< 100 cfu/g
<i>Escherichia Coli</i>	absent in 1.0 g
<i>Staphylococci sp.</i>	absent in 1.0 g
<i>Salmonella sp.</i>	absent in 25.0 g

This product is admitted in the European Union for the treatment of wine and complies in its purity with regulations presently in force and the OIV Resolution OENO 329/2009.

User must check compliance with national regulations.