



Product Specification

Oenoferm® Finesse

Description: For wines with improved mouthfeel and elegant fruitiness
Yeast species: *Saccharomyces cerevisiae*
Ingredients: Yeast, Emulsifier E 491

Analysis:

Moisture: < 8 %
Viable yeast cells: > 1 x 10¹⁰ cfu/g
Bacteria: < 10⁴ 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

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 2019/934 and the OIV Resolution OENO 329/2009.

User must check compliance with national regulations.



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