

SPECIFICATION SHEET

FINELY™

FOR OENOLOGICAL USE

This product is a yeast protein extract. Product is packaged in laminated foil.

Total protein content > 50% of dry matter
Protein content > 15KDa > 50%
10 % < Amino nitrogen content < 20 % of dry matter
 (Glycine equivalent)

3081N-04-27: 10x500 g in a 5 kg carton

3081N-04-99: 1x5 kg sachet in a 5 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown powder
- Typical yeast smell

INGREDIENTS

- Yeast protein extract *Saccharomyces cerevisiae*.

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Dry matter	> 85%
Ash	< 8%
Total aerobic germs	< 10 ⁴ CFU/g
Coliforms	< 10 CFU/g
<i>S. aureus</i>	Absent in 1 g
<i>E. coli</i>	Absent in 25 g
<i>Salmonella</i>	Absent in 25 g
Lactic acid bacteria	< 10 ³ CFU/g
Moulds	< 50 CFU/g
Yeast	< 10 ² CFU/g
Lead	< 2 mg/kg
Mercury	< 1 mg/kg
Arsenic	< 3 mg/kg
Cadmium	< 1 mg/kg

INSTRUCTIONS FOR USE

Recommended dosage: 5-30 g/hL for red wine ; 1-5 g/hL for white and rosé wine.

Trials on small volumes can be performed to adjust dosage in relation to the wine matrix. In accordance with OIV recommendations and regulation (CE) 2019/934, maximum legal dosage is 30 g/hL for musts, white and rosé wine and 60 g/hL for red wine.

Disperse FINELY™ in 10 times its weight of water (example 500g for 5 liters water). Add to the wine and ensure a proper homogenization through a pumping over without aeration. Rack off after sedimentation.

STORAGE & SHELF LIFE

Store in a dry and cool place.

Shelf life: 4 years in original sealed packaging.

The information herein is based on current available data and is believed to be correct. No warranty, express or implied, is made regarding data accuracy, merchantability or hazards associated with product use. The user is responsible for determining product suitability, conditions of use and all associated hazards.

This document is valid until further notice or otherwise indicated. For any questions regarding this product, please contact your local representative.