

SPECIFICATION SHEET

HOP™

FOR OENOLOGICAL USE

Active dry yeast in the form of round or vermiculated pellets obtained by drying a concentrated yeast culture. Product packaged in laminated foil under vacuum.

10422-06-Y7: 20x500 g pack in a 10 kg carton
10422-01-Y7: 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

INGREDIENTS

- Active dry yeast *Saccharomyces cerevisiae*, E491

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Viable yeast	> 10 ¹⁰ CFU/g
Dry matter	> 92 %
Coliform.....	< 10 ² CFU/g
<i>E. coli</i>	Absent in 1 g
<i>S. aureus</i>	Absent in 1 g
<i>Salmonella</i>	Absent in 25 g
Lactic Acid Bacteria	< 10 ⁵ CFU/g
Acetic bacteria	< 10 ⁴ CFU/g
Moulds	< 10 ³ CFU/g
Yeast of different species	< 10 ⁵ CFU/g
Lead	< 2 mg/kg
Mercury	< 1 mg/kg
Arsenic	< 3 mg/kg
Cadmium.....	< 1 mg/kg

INSTRUCTIONS FOR USE

Recommended dosage: 25 g/hL

Without rehydration / Direct inoculation:

1. Add the total content of the yeast pack directly on the top of the tank or preferably during tank filling.
2. Homogenize the entire tank with a pump over assuring a good yeast distribution.

With rehydration:

- 1 Rehydrate the HOP™ unit pack in 100 liters of tap water.
- 2 Suspend carefully by gentle stirring and wait for 20 to 30 minutes.
- 3 Add to the must.

STORAGE & SHELF LIFE

Store in a dry and cool place.

Shelf life: 4 years in original sealed packaging. Do not use active dry yeast if the packaging has lost its vacuum.

Product of
DANSTAR FERMENT AG
Vejevej 10
Fredericia
DK-7000 Denmark
Subsidiary of Lallemand Inc.

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This document is valid for 3 years unless superseded or otherwise indicated.