

TECHNICAL DATA SHEET :

AROMA PROTECT®

FORMULATION

Inactivated yeasts (*Saccharomyces cerevisiae*) naturally rich in glutathione (antioxidant effect) for aroma preservation in white and rosé wines.

FIELD OF APPLICATION

Aromas protection.

APPLICATION RATE

Dose: Protection against oxidation: 30 g/hL * end of alcoholic fermentation ($d \approx 1,010$),
 * 15 g/hL the young wines (reducing effect of glutathione).

DIRECTIONS FOR USE

Dissolve the product in 10 times its weight in water.

SPECIFICATIONS

PHYSICAL	
Aspect & color	White odourless powder
Solubility	<40%
MICROBIOLOGICAL	
Yeast	$\leq 10^2$ UFC/g
Mould	$< 10^3$ UFC/g
Malolactic bacteria	$< 10^3$ UFC/g
Acetic bacteria	$< 10^3$ UFC/g
Salmonella	None/25g
<i>Escherichia coli</i>	None/1g
Staphylococi	None/1g
Coliformes	$< 10^2$ UFC/g

COMPOSITION	
Total nitrogen (N)	<10%
Ammonium nitrogen (N)	<0,5%
Organic nitrogen (N)	<10%
Amino acids (N)	<1.9%
Humidity	<7%
Lead	<2 mg/kg
Mercury	<1 mg/kg
Arsenic	<3 mg/kg
Cadmium	<1 mg/kg

STORAGE

Store in original, sealed packaging in a cool, dry and odourless place. Use very quickly after opening. Respect the optimal date of use written on packaging. Use quickly after opening.

PACKAGING

1 kg bag (10 kg box).



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For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°606/2009 (and its modifications).



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