

TECHNICAL DATA SHEET

EXCELLENCE® BIO-NATURAE®

FORMULATION

Active dry yeast certified organic: *Metschnikowia pulcherrima*.

FIELD OF APPLICATION

Indigenous flora control before the alcoholic fermentation.

APPLICATION RATE

Dosage : 5 to 10 g/hL.

DIRECTIONS FOR USE

Use as soon as possible the **EXCELLENCE BIO-NATURAE®** on grapes or must for an optimal control of the indigenous flora. Sprinkle directly the **EXCELLENCE® BIO-NATURAE®** or dissolve it in 10 times its weight of water (30°C) for a better distribution. Prevent any differences in temperature between the must and the preparation from exceeding 10°C. Total preparation time of rehydration must not exceed 45 minutes.

At the end of pre-fermentation phase, inoculate the recommended dosage with *Saccharomyces cerevisiae* in order to start the alcoholic fermentation.

SPECIFICATIONS

PHYSICAL	
Appearance & colour	Light brown fine granulates
COMPOSITION	
Humidity	< 8 %
LIMITS	
Lead	< 2 mg / kg
Mercury	< 1 mg / kg
Arsenic	< 3 mg / kg
Cadmium	< 1 mg / kg

MICROBIOLOGICAL	
Other yeasts	< 10 ⁵ UFC / g
Lactic bacterias	< 10 ⁵ UFC / g
Mould	< 10 ³ UFC / g
Acetic bacteria	< 10 ⁴ UFC / g
Salmonella	Absence / 25 g
<i>Escherichia coli</i>	Absence / 1 g
Staphylococi	Absence / 1 g
Coliforms	< 10 ² UFC / g

STORAGE

Store in its original packaging hermetically sealed, in a cool and dry place without odors.

Respect the optimal date of use written on packaging. Use quickly after opening.



LAMOTHE - ABIET

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