

# ACTIFLORE® F5

Yeast suitable for vinification of base wines intended for distillation.

*Suitable for the preparation of products intended for direct human consumption, in the scope of regulated use in oenology. Complies with Commission Regulation (EU) 2019/934.*

## SPECIFIC CHARACTERISTICS AND OENOLOGICAL PROPERTIES

Yeast selected for its ability to produce low quantities of higher alcohols, ethanal and ethyl acetate.

- Excellent fermentation capacity, short lag phase.
- Moderate nitrogen requirement.
- Low production of SO<sub>2</sub>.

## PHYSICAL CHARACTERISTICS

Dehydrated and vacuum-packed yeasts.

Appearance ..... granules

## CHEMICAL AND MICROBIOLOGICAL ANALYSES

Humidity (%) ..... < 8  
 Viable SADY cells (CFU/g) ..... ≥ 2.10<sup>10</sup>  
 Lactic acid bacteria (CFU/g) ..... < 10<sup>5</sup>  
 Acetic acid bacteria (CFU/g) ..... < 10<sup>4</sup>  
 Yeasts of a genus other than  
*Saccharomyces* (CFU/g) ..... < 10<sup>5</sup>  
 Yeasts of a different species or strain (%) ..... < 5  
 Coliforms (CFU/g) ..... < 10<sup>2</sup>

*E. coli* (/g) ..... none  
*Staphylococcus* (/g) ..... none  
*Salmonella* (/25 g) ..... none  
 Moulds (CFU/g) ..... < 10<sup>3</sup>  
 Lead (ppm) ..... < 2  
 Arsenic (ppm) ..... < 3  
 Mercury (ppm) ..... < 1  
 Cadmium (ppm) ..... < 1

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

- Inoculate as soon as possible after filling the tank.
- Comply with the specified doses to ensure proper establishment of the yeast even when there is a high population of indigenous yeasts.
- Temperature, yeast strain, rehydration and cellar hygiene are also essential for proper establishment.

### DOSE

- 20 - 30 g/hL (depending on the characteristics of the must and the winemaking conditions).



## ADDITION

- Carefully follow the yeast rehydration protocol.
- Avoid temperature differences greater than 10°C between the must and the starter. The total preparation time for the starter should not exceed 45 minutes.
- In the case of particularly difficult fermentation conditions (very low temperature, highly clarified must, very high potential alcohol), use **SUPERSTART® BLANC** or **SUPERSTART® ROUGE** in the rehydration water.

## STORAGE RECOMMENDATION

- Store off the ground in the original unopened packaging at a moderate temperature in a dry area not liable to impart odours.
- Optimal date of use: 4 years.

## PACKAGING

500 g vacuum bag. 10 kg box.

