

SUPERSTART®

*A combination of growth and survival factors (specific preparation with yeast autolysates and inactivated yeasts).
Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.
In compliance with the regulation (EU) n°2019/934.*

Physical characteristics

Aspect powder
Colour beige
Specific gravity about 600 g/L

Chemical & Microbiological Analysis

Humidity..... < 7%	Arsenic..... < 3 ppm
Total nitrogen < 11%	Lead..... < 2 ppm
Salmonella /25g.....not detected	Mercury < 1 ppm
Escherichia coli/gnot detected	Cadmium..... < 1 ppm
Staphylococcus aureus/gnot detected	

Oenological Use

Properties: Yeast prepare to use for ADY rehydration for a strong fermentation finish.

Dosage: 20-30 g/hL (200 - 300 ppm) of must to be fermented, in the active dry yeast rehydration water.
For the restart culture in the event of a stuck fermentation, refer to our fermentation restart protocol.

Preparation:

- Add into the rehydration water before incorporating the yeasts.
- Use an inert and clean container.
- Do not mix with other products.

Usage: follow the recommended protocols.

Storage recommendation

Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging. Do not use opened packaging.
Optimal date of use: **3 years after packing date.**

Packaging

10 kg bag.

