

# Specification Sheet

## GLUTASTAR™

FOR OENOLOGICAL USE

This product is a Specific Inactivated Yeast with guaranteed glutathione levels.

**Inactivated yeast organic nitrogen content** < 9,5 % of dry matter (N equivalent).

Product is packaged in laminated foil.

**3080M-07-27:** 10 x 1 kg sachet in a 10 kg carton

**3080M-08-27:** 4 x 2.5 kg sachet in a 10 kg carton

**3080M-01-27:** 10 kg carton

### PHYSICAL PROPERTIES

#### APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

#### INGREDIENT

Specific inactivated yeast with guaranteed glutathione levels (*Saccharomyces cerevisiae*)

### PRODUCT SPECIFICATION (in compliance with OIV codex)

Reduced glutathione	> 25 mg/g
Cysteine	<3 mg/g
Gamma-glutamyl-cysteine	< 10 mg/g
Reduced glutathione/Oxidized glutathione	> 3
Gamma-glutamyl-cysteine/ Reduced glutathione	> 20%
Dry matter	> 93 %
Lactic bacteria	< 10 <sup>3</sup> CFU/g
Acetic bacteria	< 10 <sup>3</sup> CFU/g
Coliform	< 100 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
Moulds	< 10 <sup>3</sup> CFU/g
Yeast	< 10 <sup>2</sup> CFU/g

### HEAVY METALS TYPICAL ANALYSIS

Lead	< 2 mg / kg
Mercury	< 1 mg / kg
Arsenic	< 3 mg / kg
Cadmium	< 1 mg / kg

### PREPARATION

Suspended in clean water (Example 2.5 kg for 25 litres water). Agitate then add to the must.

### DOSAGE

Commonly between 20-40 g/hL per addition.

### STORAGE and SHELF LIFE

Store product in a dry and cool place.

Shelf life is 4 years in original sealed packaging.



[www.lallemmandwine.com](http://www.lallemmandwine.com)

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Lallemand Oenology