

ACTIFLORE® F5

*Selected Activated Dry yeast (SADY), GMO free.
Qualified for the elaboration of products for direct human consumption in the field of the regulated use in
Enology. In compliance with the regulation (EU) n°2019/934.*

**Specially adapted for the red grape wine-making (Malbec, Cabernet Franc, etc.) by developing
fruity and spicy notes. Killer strain, not sensitive to nitrogen deficiencies and allows good
fermentation security.**

Physical characteristics

Dehydrated yeast (vacuum-packed)

Aspectgranules.

Standard Analysis

Humidity (%) < 8 %	<i>E. coli</i> / gNone
Active dry yeast (ADY)..... ≥ 2.10 ¹⁰ UFC/g	Staphylococcus / g.....None
Lactic acid bacteria < 10 ⁵ UFC/g	Salmonella / 25 gNone
Acetic acid bacteria..... < 10 ⁴ UFC/g	Moulds< 10 ³ UFC/g
Yeasts of a different genera from	Lead < 2 ppm
<i>Saccharomyces</i>< 10 ⁵ UFC/g	Arsenic < 3 ppm
Yeasts of different species/strains..... < 5%	Mercury < 1 ppm
Coliforms..... < 10 ² UFC/g	Cadmium..... < 1 ppm

Oenological use

Properties: Allows the alcoholic fermentation in safe conditions.

Dosage : 15 to 30 g/hL (150 to 300 ppm) (according to the must characteristics and wine-making conditions).

Preparation : Check the label for rehydration protocol.

- Use an inert and clean container.
- Do not mix with other products (except **SUPERSTART®**).
- Use the product right after its preparation.
- Do not use opened bags.

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.

Optimal date of use (not opened bag) : **4 years after packing date.**

Do not use opened packaging.

Packaging

0,5 kg vacuum packed bags (in 10 kg boxes = 20 units x 0,5 kg)



LAFFORT

l'œnologie par nature