

SCORZE 100

Pure yeast cell walls

DESCRIPTION

Pure cell walls derived from pure cultures of *Saccharomyces Cerevisiae* yeast.

INGREDIENT		INACTIVE YEAST
PARAMETER	UNIT	VALUE
Visual description		Light yellow to yellow powder
Odour		Typical smell of yeast extract
Humidity	%	< 6
Carbohydrates	%	> 40
Solubility	%	< 10
Viable yeast	CFU/g	< 100
Lactic bacteria	CFU/g	< 1000
Acetic bacteria	CFU/g	< 1000
Mould	CFU/g	< 1000
Coliforms	CFU/g	< 100
Salmonella		Absence on 25g
Staphylococci		Absence on 1g
Escherichia coli		Absence on 1g
Lead	ppm	2
Mercury	ppm	1
Arsenic	ppm	3
Cadmium	ppm	1

The protein materials derive from the glucolipidprotein complex that constitutes the cell wall of yeasts. The lipids present in the cell membranes are divided 50% in free form and 50% in form strictly bound to other components. This lipid phase contains parts in the form of ergosterol.

COMPOSTION

Yeast hulls.

APPLICATION

Formula specifically designed to maximize the adsorbing effect towards fermentation inhibitory products: short-chain fatty acids produced by yeast during fermentation, toxins and phytosanitary residues.

INSTRUCTIONS FOR USE

Dissolve the preparation in water or directly in wine with a 1:10 proportion.
Add to the mass with pumping over protected from air.

DOSAGE

15-40 g/hL

PACKAGING

25 kg

STORAGE

Closed package: store in a cool place (temperature below 25°C), dry, ventilated and odor-free. The product maintains its characteristics intact for at least 24 months from the production date.

Opened package: close carefully and store in a cool place (temperature below 15°C), dry and ventilated. Use the product within a short time.

HAZARDS

This product must be stored, handled and used in accordance with appropriate industrial hygiene practices and in compliance with current legislation. Product for food and oenological use, for professional use only.