

BIOCELL

Yeast walls

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the current International Oenological Codex.

Physical characteristics

Aspect fine powder
Colour clear, amber-coloured

Standard analysis (Average values)

Dry extract	94 - 98 %	Calcium	0.3 %
Proteins	9 - 21 %	Magnesium	0.1 %
Lipids	17 - 23 %	Sodium	0.5 %
Carbohydrates	42 - 56 %	Potassium	0.1 %
Minerals	2.5 - 5.5 %	Chlorates	0.1 %
Phosphor	1.2 %		

Oenological use

Properties : survival factors of yeast fermentation. Acts by fixing C8 and C10 fatty acids.

Dosage :

Preventive use : 20 g/hL (200 ppm).

Curative use (stuck fermentation) : 15 to 40 g/hL (150 to 400 ppm).

Preparation : add directly into the wine (check the label or commercial data sheet for guidance).

Remarks :

- Use an inert and clean container.
- Neither use opened or loose vacuum bags.

REGULATION : check your local legislation in force and abide by the right dosage.

(For information, the maximum legal dose in the EU is 40g/hL = 400 ppm).

Storage & optimal date of use

- Store in original packaging at room temperature (0 to 22°C) in a dry and odourless room.

Optimal date of use : **3 years after packing date.**

Packaging

1 kg vacuum-packed bags (in 10 kg boxes = 10 units x 1 kg).

Safety



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TECHNICAL DATA SHEET

Not concerned



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