

TECHNICAL DATA SHEET

RENAISSANCE YEAST *Non-GMO active dry yeast.*

Ingredients	
<i>Saccharomyces cerevisiae</i>	> 99%
Emulsifier E491	< 1%

Active Dry Wine Yeast Product Specifications	
Parameter	Specification
Humidity	< 8%
Viable cells	$\geq 1 \times 10^{10}$ CFU/g
Wild yeast	$< 1 \times 10^5$ CFU/g
Moulds	$< 1 \times 10^3$ CFU/g
Lactic acid bacteria	$< 1 \times 10^5$ CFU/g
Salmonella	Absent in 25 g
Coliforms	< 100 CFU/g
Lead	< 2 mg/kg DWB
Mercury	< 1 mg/kg DWB
Arsenic	< 3 mg/kg DWB
Cadmium	< 1 mg/kg DWB

Storage Instructions:

Store unopened, in original packaging, between 4-15 °C (39-59 °F) in a dry area away from direct sunlight. Do not freeze! Opened packages must be sealed and stored at 4 °C (39 °F) and used within 7 days of opening. Do not use soft or damaged packages.

Inoculation Rate:

200-350 g/1000 L (1.7-2.9 lbs/1000 gallons)

Rehydration instructions:

1. In an inert and sterile container, prepare a mixture of chlorine-free water and juice between 6-8 Brix and 38-42 °C (100-108 °F) that is 10 times the weight of the yeast.
2. Gently mix the yeast into the water-juice mixture and allow 20 minutes for rehydration.
3. After rehydration, begin to slowly add full strength juice into the yeast mixture every 5 minutes to allow for acclimation. Do not decrease the temperature by more than 5 °C (9 °F) with each juice addition.
4. When the temperature of the yeast suspension is less than 10 °C (18 °F) warmer than the must or juice to be inoculated, slowly add the yeast mixture into the fermentation vessel.

Note: Directly adding dry yeast to the must or juice tank is not advised.