

SUPERSTART® KP

*A combination of growth and survival factors (specific preparation with inactivated yeasts).
Qualified for the elaboration of products for direct human consumption in the field of the regulated use in
œnology. In compliance with the regulation (EU) n°2019/934.*

Physical characteristics

Aspect powder
Colour beige

Chemical analysis

Humidity < 7 %	<i>E. coli</i> / g None
Total nitrogen < 10 %	<i>Staphylococcus</i> / g None
Insoluble materials > 60 %	Coliforms < 10 ² UFC/g
Living yeasts < 10 ² UFC/g	Arsenic < 3 ppm
Moulds < 10 ³ UFC/g	Lead < 2 ppm
Lactic bacteria < 10 ³ UFC/g	Mercury < 1 ppm
Acetic bacteria < 10 ³ UFC/g	Cadmium < 1 ppm
Salmonella / 25 g None	

Oenological use

Properties: Yeast prepare to use for in ADY rehydration phase for a strong fermentation finish.

Dosage: 20-30 g/hL (200 - 300 ppm) of must to be fermented, in the active dry yeast rehydration water.
For the restart culture in the event of a stuck fermentation, refer to our fermentation restart protocol.

Preparation:

- Use an inert and clean container.
- Add into the rehydration water before incorporating the yeasts.
- Do not use an opened bag.

Use: follow the recommended protocols.

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. Do not use opened packaging.
Optimal date of use: **3 years after packing date.**

Packaging

Bag of 1kg.

