

ACTIFLORE® F5

Yeast suitable for vinification of base wines intended for distillation.

Suitable for the preparation of products intended for direct human consumption, in the scope of regulated use in oenology. Complies with Commission Regulation (EU) 2019/934.

SPECIFIC CHARACTERISTICS AND OENOLOGICAL PROPERTIES

Yeast selected for its ability to produce low quantities of higher alcohols, ethanal and ethyl acetate.

- Excellent fermentation capacity, short lag phase.
- Moderate nitrogen requirement.
- Low production of SO₂.

PHYSICAL CHARACTERISTICS

Dehydrated and vacuum-packed yeasts.

Appearance granules

CHEMICAL AND MICROBIOLOGICAL ANALYSES

Humidity (%) < 8
 Viable SADY cells (CFU/g) $\geq 2.10^{10}$
 Lactic acid bacteria (CFU/g) < 10⁵
 Acetic acid bacteria (CFU/g) < 10⁴
 Yeasts of a genus other than
Saccharomyces (CFU/g) < 10⁵
 Yeasts of a different species or strain (%) < 5
 Coliforms (CFU/g) < 10²

E. coli (/g) none
Staphylococcus (/g) none
Salmonella (/25 g) none
 Moulds (CFU/g) < 10³
 Lead (ppm) < 2
 Arsenic (ppm) < 3
 Mercury (ppm) < 1
 Cadmium (ppm) < 1

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- Inoculate as soon as possible after filling the tank.
- Comply with the specified doses to ensure proper establishment of the yeast even when there is a high population of indigenous yeasts.
- Temperature, yeast strain, rehydration and cellar hygiene are also essential for proper establishment.

DOSE

- 20 - 30 g/hL (depending on the characteristics of the must and the winemaking conditions).



LAFFORT

l'œnologie par nature

ADDITION

- Carefully follow the yeast rehydration protocol.
- Avoid temperature differences greater than 10°C between the must and the starter. The total preparation time for the starter should not exceed 45 minutes.
- In the case of particularly difficult fermentation conditions (very low temperature, highly clarified must, very high potential alcohol), use **SUPERSTART® BLANC** or **SUPERSTART® ROUGE** in the rehydration water.

STORAGE RECOMMENDATION

- Store off the ground in the original unopened packaging at a moderate temperature in a dry area not liable to impart odours.
- Optimal date of use: 4 years.

PACKAGING

500 g vacuum bag. 10 kg box.

