

# **Boutique Wineries**

# **BYOSAL HS**

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#### DRIED SELECTED YEAST + YEAST NUTRIENT

#### **GENERAL FEATURES**

BYOSAL HS consists of two separate sealed sachets containing dried selected yeast and a complex yeast nutrient, pre-measured for the fermentation of 1 hL (26 gal) of juice.

## **APPLICATIONS**

BYOSAL HS is particularly suitable for the fermentation of small quantities of juice. The combination of selected dried yeast and yeast nutrient allows for an easy and complete fermentation. The pre-measured, 1 hL dose avoids product waste and ensures accurate results.

#### **DOSAGE**

One twin sachet per 1 hL (26 gal) of juice.

### **INSTRUCTIONS FOR USE**

Disperse the content of sachet N. 1 (active dried yeast) in a little warm water (30-35°C); mix gently to avoid lumps. Wait 15-20 minutes and add to juice with the content of sachet N.2 (yeast nutrient) previously dissolved in a little water or juice.

## PACKAGING AND STORAGE

20 g sachet of active dried yeast paired with a 20 g sachet of yeast nutrient.

Sealed package: keep in a cool, dry, well-ventilated area.

Opened package: carefully reseal and keep as indicated above. Once opened, use quickly.

<u>Product made by raw material that is in compliance with the following specifications:</u>
Codex Œnologique International

<u>Product approved for winemaking</u>, in accordance with:

Reg. (CE) N. 606/2009

The active dried yeast contains E 491 sorbitan monostearate

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