



## Product Specification

### OenoRed®

Description: OenoRed® is a nutrient based on yeast autolysate for fermentation support, refinement and colour stabilisation of red wines.

Composition: Yeast autolysate, inactivated yeast

#### **Analysis:**

Form/appearance: fine powder  
Colour: beige to light brown  
Smell: typical, yeasty  
Moisture: ≤ 7 %

#### **Values for information purposes:**

Lead: ≤ 2 mg/kg  
Arsenic: ≤ 3 mg/kg  
Cadmium: ≤ 1 mg/kg  
Mercury: ≤ 1 mg/kg

#### **Microbiology**

Viable yeasts ≤ 10<sup>2</sup> CFU/g  
Moulds ≤ 10<sup>3</sup> CFU/g  
Lactic acid bacteria ≤ 10<sup>3</sup> CFU/g  
Acetic acid bacteria ≤ 10<sup>3</sup> CFU/g  
Salmonella absent in 25 g  
*Escherichia coli* absent in 1 g  
Staphylococci absent in 1 g  
Coliforms ≤ 10<sup>2</sup> CFU/g

This product is admitted in the European Union for the treatment wine and complies with the EU Regulation 2019/934. The used ingredients are in conformity with OIV Resolution COEI-1-AUTLYS: 2013.

ERBSLÖH Geisenheim GmbH  
Erbslöhstraße 1, 65366 Geisenheim, Germany  
Tel: +49 6722 708-0, info@erbsloeh.com, www.erbsloeh.com



User must check compliance with national regulations.

ERBSLÖH Geisenheim GmbH  
Erbslöhstraße 1, 65366 Geisenheim, Germany  
Tel: +49 6722 708-0, [info@erbsloeh.com](mailto:info@erbsloeh.com), [www.erbsloeh.com](http://www.erbsloeh.com)

version 003 – 05/2024 FBu– printed on: 14.05.2024