



TECHNICAL DATA SHEET

OWN™ Organic Wine Nutrient

Composition and appearance:

- Tan color powder
- Ingredients: Only naturally occurring vitamins and minerals in a rich, fully autolysed yeast base
- Yeast strain used *Saccharomyces Cerevisiae*

Purpose:

- Helps prevent stuck or sluggish fermentations in organic wine production
- Promotes yeast growth, viability, and long-term survival
- Helps prevent H₂S and volatile acidity formation during fermentation

Typical Dosage Rate:

- If initial YAN 150 ppm use 5# per 1000 gallons (half at beginning, half at midpoint)
- If initial YAN 200 ppm use 4# per 1000 gallons (half at beginning, half at midpoint)
- If initial YAN 250 ppm use 2# per 1000 gallons for balance (add at mid-fermentation)

Preparation and use:

- Stir into water, must, or wine and then add to tank (or other container), to aid in mixing.

General Points:

- Vitamins and DAP are not permitted to add to organic wine
- Autolysis - Native enzymes are used to break down yeast using the proper times, temperatures, and pH
- Separation - This is a non separated product

Shelf Life and Stability:

- Keep tightly closed and at a cool temperature at all times (below 20 C if possible).
- Shelf life up to 3 years if stored dry and at cool temperatures

Safety Information:

- Skin and eye irritant; wear eye protection, dust mask, and coat

The organic compliance status was determined by using only raw materials that are either on the approved list of non-agricultural (non organic) substances per 7 CFR 205.605, or that were organic certified. The yeast produced follows the standards set by 7 CFR 205.605. The manufacturer treats this product as an organic product.. It is segregated through production with clean up and sanitizing before product is run through plant.

For technical assistance with OWN™ please contact , your BSG Technical Sales Representative 800.585.5562