

Specification Sheet

VITILACTIC CO-FA 1-STEP FOR OENOLOGICAL USE

1 –Step product includes one sachet of active freeze dried and concentrated bacterial culture in powder form and one sachet of bacteria activator in powder form.

70507-66-23 : 250 hl

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- White to beige colour
- Slight odour of fermentation

INGREDIENT

- **Active freeze dried bacteria** : *Oenococcus oeni* sp.and maltodextrine as carrier.
- **Activator** : Inactivated *Saccharomyces cerevisiae*

FREEZE DRIED BACTERIA SPECIFICATION

(In compliance with OIV codex)

Viable bacteria	> 10 ¹¹ CFU/g
Dry matter	> 92 %
Coliform	< 10 ² CFU/g
<i>E. coli</i>	Absent in 1 g
<i>S. aureus</i>	Absent in 1 g
<i>Salmonella</i>	Absent in 25 g
Acetic Bacteria	< 10 ⁴ CFU/g
Moulds	< 10 ³ CFU/g
Yeast	< 10 ³ CFU/g

ACTIVATOR PREPARATION SPECIFICATION

viable yeast	< 10 CFU/g
Dry matter	> 92%
Total aerobic mesophile flora	< 10 ⁴ CFU/g
Coliform	< 10 CFU/g
<i>E.Coli</i>	Absent in 1g
<i>Salmonella</i>	Absent in 1g

HEAVY METALS TYPICAL ANALYSIS

Lead	< 2 mg / kg
Mercury	< 1 mg / kg
Arsenic	< 3 mg / kg
Cadmium	< 1 mg / kg

PREPARATION

Rehydrate contents of activator in drinking water at 18-25°C then add contents of the bacteria sachet, dissolving carefully by gentle stirring and

- wait maximum 2 hours before transfer this preparation in must , 24/48H after the addition of yeasts (Co-inoculation practice).
- Or wait 20 min. Then mix the preparation with wine (pH>3,5- Total SO₂<45ppm – No free SO₂) at 18-25°C and wait 18 to 24 hours. Inoculate the wine with the acclimated culture.(sequential inoculation)

DOSAGE

One sachet for right quantity of hL indicated on label.

STORAGE and SHELF LIFE

Store in a dry and cold place.

18 months at 4°C or 30 months at -18/-20°C in original sealed packaging.

Use once opened.



DANSTAR FERMENT AG
Bahnhofstrasse 7,
CH 6301 ZUG
Switzerland
Subsidiary of Lallemand Inc.

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