

# Specification Sheet

## VITILACTIC CO-FA 1-STEP™

LACTIC ACID BACTERIA 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 : 250HL

### 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 <sup>11</sup> CFU/g
Dry matter	> 92 %
Coliform	< 10 <sup>2</sup> 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 <sup>4</sup> CFU/g
Moulds	< 10 <sup>3</sup> CFU/g
Yeast	< 10 <sup>3</sup> CFU/g

### ACTIVATOR PREPARATION SPECIFICATION

Dry matter	> 93%
Lactic Bacteria	< 10 <sup>3</sup> CFU/g
Coliform	< 100 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 <sup>3</sup> CFU/g
Moulds	< 10 <sup>3</sup> CFU/g
Yeast	< 10 <sup>2</sup> CFU/g

### 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 SO<sub>2</sub><45ppm – No free SO<sub>2</sub>) 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 36 months at -18°C in original sealed packaging.

Use once opened.

Product of  
**DANSTAR FERMENT AG**  
Subsidiary of Lallemand Inc.

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