Specification Sheet

VITILACTIC EXPRESSION MBR™

LACTIC ACID BACTERIA FOR OENOLOGICAL USE

Lactic acid bacteria in powder form, obtained by lyophilisation and packaged in laminated foil.

70545-34-23 : 250HL
70545-22-23 : 100HL

PHYSICAL PROPERTIES

APPEARANCE & ODOUR
• White to beige colour
• Slight odour of fermentation

INGREDIENT
• Active dry bacteria *Oenococcus oeni* sp. and maltodextrine as carrier.

PRODUCT SPECIFICATION (In compliance with OIV codex)

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

HEAVY METALS TYPICAL ANALYSIS

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

PREPARATION

Direct inoculation in must or wine without rehydration is possible. To inoculate, add directly the content of one sachet to the must in fermentation or to the wine towards the end of the alcoholic fermentation. Then stir gently to evenly distribute the bacteria.

For better distribution of bacteria in the tank, we recommend the following :
Rehydrate content of one sachet in clean chlorine-free water at 20°C for a maximum of 15 minutes. Then, add directly to the must in fermentation or to the wine towards the end of the alcoholic fermentation and stir gently to evenly distribute the bacteria.

DOSAGE

One sachet for right quantity of hL indicated on label.

STORAGE and SHELFLIFE

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.

VITILACTIC EXPRESSION – APRIL 2016