

SPECIFICATION SHEET

VITILACTIC CO-FA 1-STEP™

LACTIC ACID BACTERIA FOR OENOLOGICAL USE

Malolactic Kit including one sachet of lactic acid bacteria in powder form, obtained by lyophilization and one sachet of bacteria activator in powder form. Products packaged in laminated foil.

70507-66-23: Doses for 250 hL

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- White to beige colour
- Slight odour of fermentation

INGREDIENTS

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

FREEZE DRIED BACTERIA SPECIFICATIONS (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
Lead	< 2 mg/kg
Mercury	< 1 mg/kg
Arsenic	< 3 mg/kg
Cadmium.....	< 1 mg/kg

ACTIVATOR PREPARATION SPECIFICATIONS

Dry matter.....	> 93 %
Lactic Bacteria	< 10 ³ CFU/g
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 ³ CFU/g
Moulds	< 10 ³ CFU/g
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Arsenic.....	< 3 mg/kg
Cadmium	< 1 mg/kg

INSTRUCTIONS FOR USE

One sachet for right quantity of hL indicated on label.

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)

STORAGE & SHELF LIFE

Store in a dry and cool place.

Shelf life: 18 months at 4°C or 36 months at -18°C in original sealed packaging. Use once opened.

Transport: tolerant to exposure to < 25 °C for up to 3 weeks without impacting the product quality.