

Viniflora® SPARTA™

Product Information

Version: 8 PI GLOB EN 05-05-2021

Description

Viniflora® SPARTA™ is a frozen concentrated pure culture of *Oenococcus oeni*. It is a heterofermentative malolactic bacteria which has been selected to ensure a fast and safe malolactic fermentation when inoculated directly into wine.

Culture composition:

Oenococcus oeni.

Material No:	712696	Color:	Off-white to slightly brown
Size	10X50 MLU	Format:	F-DVS
Type	Bag(s) in box	Form:	Frozen pellets

Storage

< -45 °C / < -49 °F

Transport condition

The frozen cultures should be transported using dry ice, with a maximum transit time of 72 hours.

Shelf life

When stored according to recommendation the product has a shelf life of 24 months.

Dosage

It is recommended to use one bag of 50 MLU (500g) in 50 hl (1300 gal) in difficult conditions.

For other conditions please see hereunder.

Easy conditions:

1 bag of 50 MLU in 100 hl (2600 gal)

Very easy conditions:

1 bag of 50 MLU in 200 hl (5300 gal)

Application

This culture has been selected for its outstanding performance and capability to perform malolactic fermentation in difficult white wines. This strain performs very well in rosé and white wines but has also been used successfully in red wines. Among the features are:

- Direct inoculation into wine
- High numbers of active cells which ensure a quick start of fermentation
- High level of microbiological purity
- Outstanding tolerance to low pH and elevated levels of SO₂
- Strong fermenter under harsh white wine conditions
- Low production of volatile acidity
- Does not produce biogenic amines*

*During malolactic fermentation, indigenous bacteria often produce biogenic amines from amino acids. This strain of malolactic bacteria has been selected using state-of-the-art techniques in screening, analyses or production to deliver malolactic cultures unable to produce the following biogenic amines: histamine, tyramine, putrescine, phenylethylamine, isoamylamine, cadaverine.

For further information about biogenic amines in wines and how to avoid them please consult the OIV code of good vitivinicultural practices to minimize biogenic amines: <http://www.oiv.int/oiv/Info/enguidesoiv#biogenic>

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Directions for use

This frozen culture should always be inoculated directly into the wine. No rehydration, reactivation or acclimatization is required.

Remove cultures from the freezer just prior to use to ensure optimal performance. Prolonged exposure to temperatures above -45°C before inoculation will damage the quality of the cultures. Do not thaw. Open the package and pour the frozen pellets directly into the wine. Make sure the culture is added to the liquid phase of the wine, and that the culture is completely dissolved in the wine. For more information on inoculation, please contact your local Chr. Hansen Representative to acquire the appropriate inoculation protocol.

**Technical Data**

Physiological data

Inoculation temperature range	15-25°C (61-77°F)
pH minimum*	3.0
Total SO₂, max. at inoculation*	45 ppm
Alcohol maximum *	16 % vol

* note that these inhibitory factors are antagonistic towards each other.

The individual tolerances are valid only if other conditions are favourable.

Check level of SO₂ produced by the yeast used for primary fermentation and be aware of level of free SO₂.

Legislation

The product is intended for use as an oenological ingredient and complies with the current OIV index. The product complies with the general requirements on food safety laid down in Regulation (EC) 178/2002 and with Regulation (EU) 934/2019 of 12 March 2019 applied to wine ingredients. The product is approved for use in organic wines complying with Regulation (EC) 834/2007 and US NOP regulation. The product is validated by ECOCERT.

Food Safety

No guarantee of food safety is implied or inferred should this product be used in applications other than those stated above. Should you wish to use this product in another application, please contact your Chr. Hansen representative for assistance. Good Manufacturing Practise (GMP) is implemented in all plants manufacturing Chr. Hansen cultures. Chr. Hansen has made a risk assesment of microbiological, physical and chemical risks in our manufacturing and distribution plants for dairy, wine and meat cultures. Control points (CP´s) and Critical Control Points (CCP´s) are based on the risk assesment. A HACCP team as well as HACCP plans are established for each plant.

Labeling

No labeling required, however please consult local legislation if in doubt.

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Trademarks

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Additional Information

Check the latest news on www.chr-hansen.com/food-cultures-and-enzymes

Technical support

Chr. Hansen's Application and Product Development Laboratories and personnel are available if you need further information.

GMO Information

In accordance with the below mentioned legislation of the European Union we can inform that:

Viniflora® SPARTA™ is not a GM (genetically modified) food*.

It does not contain or consist of GMOs and is not produced from GMOs in accordance with Regulation 1829/2003* on GM food and feed.

As such GM labelling is not required for Viniflora® SPARTA™ or the food it is used to produce**. Moreover, the product does not contain any GM labelled raw materials.

* Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed.

** Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.

Please note the information presented here does not imply that the product can either be used in, or is externally certified to be used in, food or feed labelled as 'organic' or 'GMO free'. Requirements to make these claims vary per country, please contact us for more information.

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Allergen Information

List of common allergens in accordance with the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and EU Regulation 1169/2011/EC with later amendments	Present as an ingredient in the product
Cereals containing gluten* and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	No
Nuts* and products thereof	No
List of allergens in accordance with EU Regulation 1169/2011/EC only	
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Lupine and products thereof	No
Mollusks and products thereof	No
Sulphur dioxide and sulphites (added) at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No

* Please consult the EU Regulation 1169/2011 Annex II for a legal definition of common allergens, see European Union law at: www.eur-lex.europa.eu