



# INOBACTER

## BACTERIA

### OENOLOGICAL APPLICATIONS

Selected bacteria which facilitate malo-lactic fermentation in both white and red wine after the alcoholic fermentation.

### INSTRUCTIONS FOR USE

The bacteria are prepared in three stages :

#### Stage 1

The volume of wine or must for the reactivation should be calculated as follows:

Remove 0.2 % of the volume of the wine or must

Add the same volume of water, add the bacteria

Maintain at a temperature of 23-25 °C for three days (reactivation may take longer if sulphited must has been used)

#### Stage 2

Preparation of the next culture, representing 3 % of the eventual volume (the pH : 3,2 – 3,3, temperature 20-25°C).

#### Stage 3

Adding the above to the bulk wine. This process can be used to prepare up to 100 hL of wine. The success of this procedure depends on the wines characteristics, for a full conversion of malic acid to lactic acid, the following conditions are ideal:

- pH greater than 3,2 – 3,3
- total sulphur dioxide less than 40 mg/L
- alcohol less than 14 % vol.

### DOSE RATE

- 0,72 g/hL of wine prepared as a culture

### CHARACTERISTICS

Viable population greater than  $10^9$  cfu/g of powder.

Oenococcus oeni selected by the International Champagne Committee (CIVC).

The micro-organisms are not genetically modified.

Each batch is rigorously controlled by the CIVC.

### PACKAGING AND STORAGE

Sachet sizes :

- 18 g to treat 25 hL wine
- 72 g to treat 100 hL wine
- 360 g to treat 500 hL wine
- 720 g to treat 1000 hL wine
- 1.44 kg to treat 2000 hL wine

The aluminium sachet packaging protects contents from oxygen and moisture.

At minus 18 °C viability will last for two years.

Once opened the contents should be used immediately.

Use by the best before date stamped on the packaging.