

LACTOENOS® B16 Standard

Enococcus œni strain, particularly resistant to acidity and difficult conditions.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in œnology. In accordance with the International œnological Codex.

SPECIFICATIONS AND œNOLOGICAL APPLICATIONS

Strain selected in Champagne. Its adaptation protocol makes it suitable for initiating or restarting malolactic fermentation, even in the **most difficult wines**.

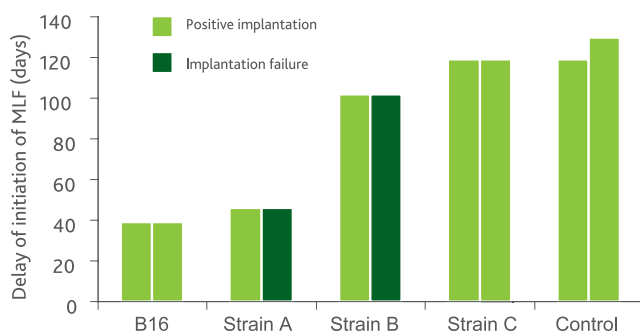
The phase-by-phase protocol enables the acclimatisation of bacteria in **acidic white wines** and wines with **stuck MLF**.

TAV (% vol)	Up to 16
pH	From 2.9
Total SO ₂ (mg/L)	Up to 60
Temperature	From 16°C
C8 and C10	≤ 20 mg/L of C8 ≤ 5 mg/L of C10

Survival and activity spectrum of the LACTOENOS® B16 STANDARD bacteria:

NB: These parameters have a cumulatively inhibiting effect.

EXPERIMENTAL RESULTS



Chardonnay:

Alc. % : 13.4; TA : 5.71 g/L H₂SO₄; VA:0.22 g/L H₂SO₄;
pH : 3.23; Free SO₂ : 0 mg/L; Total SO₂ : 23 mg/L.



LAFFORT

l'œnologie par nature

PHYSICAL CHARACTERISTICS

Aspect powder

Colour clear beige

STANDARD ANALYSIS

Bacteria counted on each Petri dish CFU /g > 10¹⁰

Mould CFU /g < 10³

Yeast CFU /g < 10³

Acetic bacteria CFU /g < 10⁴

Salmonella CFU /25g..... None

Staphylococcus CFU /1g..... None

Coliforms CFU /g..... < 10²

E. coli CFU /1g..... None

Lead < 2 ppm

Mercury < 1 ppm

Arsenic < 3 ppm

Cadmium < 1 ppm

PROTOCOL FOR USE

- Do not use opened bags.
- Take two containers of 25L (or one container of 50L). Carefully clean and thoroughly rinse them.
- Fill half of Container A with 12 L of wine from the tank to be inoculated at 20°C. Add a tablespoonful of potassium bicarbonate and mix. Add 12 L of chlorine-free water at 20°C, then homogenise. Remove a 5 L portion of this mixture and to this portion add 500g of **MALOSTART®**, followed by the bacteria in a separate clean container. Mix and incorporate these 5 L back into Container A. Top up with chlorine-free water to a total volume of 25 L.
- Cover the container and store it at 20°C.
- From the second day, check the residual concentration of malic acid.
- When the malic acid content of the first container is below 0.50 g/L (approximately 2 days), put half of its contents into the second container, and then top up the two containers with the initial wine at 20°C.
- Incubate at 20°C.
- After 2 or 3 days, check the concentration of malic acid in the two containers.
- 24 hours before bacterial inoculation, add 500g of **MALOSTART®** into the tank of wine to be inoculated.
- When the malic acid content is below 0,5 g/L, incorporate the contents of the containers into the 50 hL of wine at a temperature of 20°C.
- Homogenise anaerobically and maintain a constant temperature in the tank throughout MLF.
- Respect the volume of wine indicated on the bacteria dose (50hL).

For optimal management of malolactic fermentation, please refer to the LAFFORT technical booklet « Good MLF management ».
In the case of co-inoculation, consult the technical booklet "Fermentation management - specific case: yeast / bacteria co-inoculation».

STORAGE

- Original sealed packaging.
- Optimal date of use: 30 months at -18°C.
18 months at +4°C.

PACKAGING

- Dose for 50 hL

