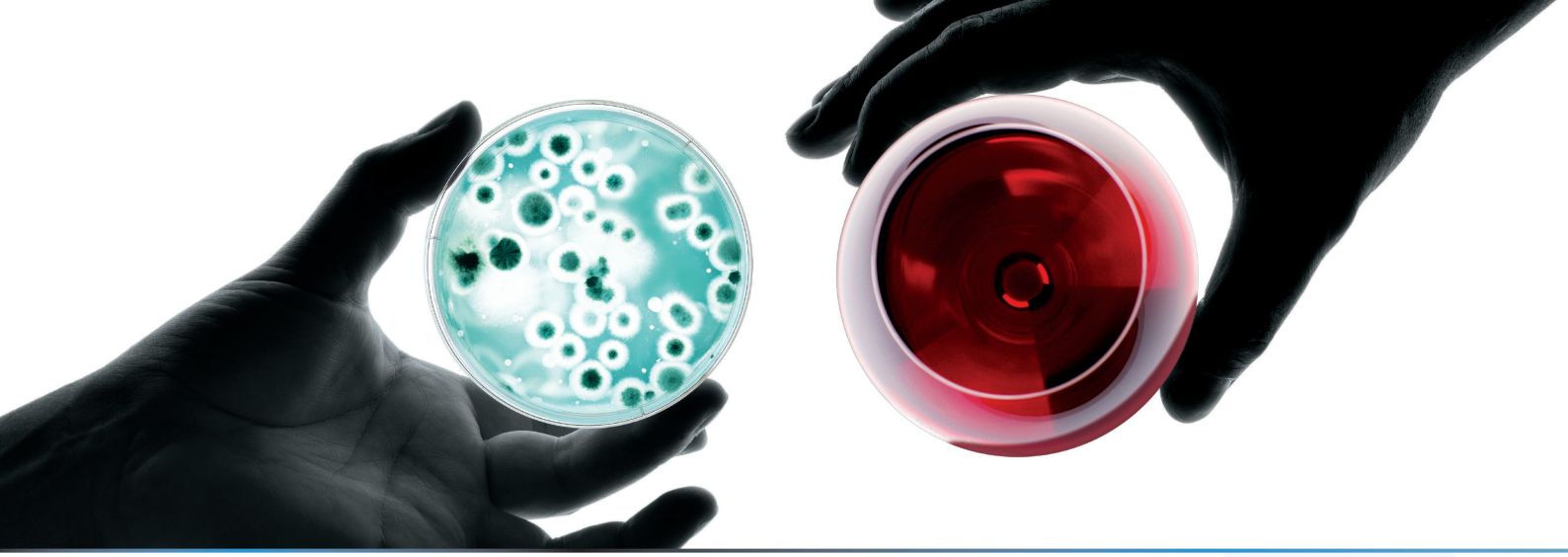


Bactiless™

Control spoilage bacteria

Pure Chitosan and Chitin-glucan from Aspergillus Niger produced in EU

Description

Bactiless™ is a 100% natural non-GMO and non-allergenic biopolymer from fungal *Aspergillus niger* origin which helps to control the bacteria population in wines. Bactiless™ formula helps to lower the viable acetic and lactic bacteria population allowing easy removal. Despite its effectiveness towards a wide spectrum of bacteria, Bactiless™ does not affect yeast population. It can help to reduce the amount of SO_2 needed to control the bacteria population.

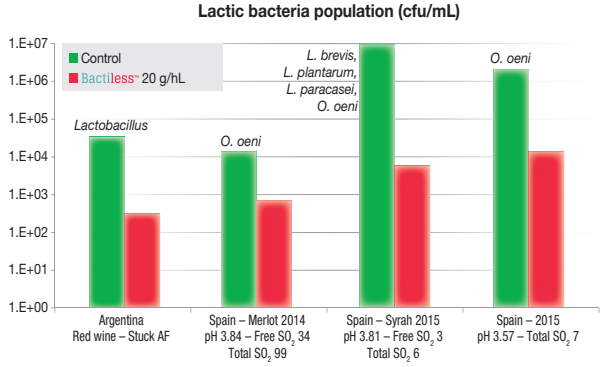
Application and results

Due to its effective action against lactic acid and acetic acid bacteria, Bactiless™ can be used to:

- **Control the malolactic fermentation** (MLF):
  - → Prevent MLF in white and rosé juices and wines.
  - → Delay MLF in red wines.
- Reduce the risk of high volatile acidity from bacteria in case of stuck alcoholic fermentation.
- **Stabilize the wine after MLF**, to reduce the spoilage bacteria population.

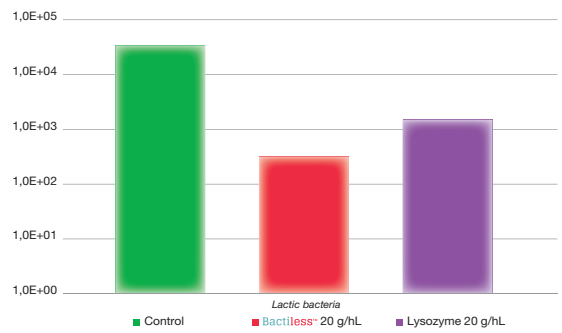
Bactiless™ can be used to drastically reduce bacteria population and to prevent bacteria growth in wines offering an interesting alternative to lysozyme treatment and/or significant amounts of SO_2. Bactiless™ helps to protect wines from spoilage lactic bacteria and reduces their production of metabolites such as biogenic amines.

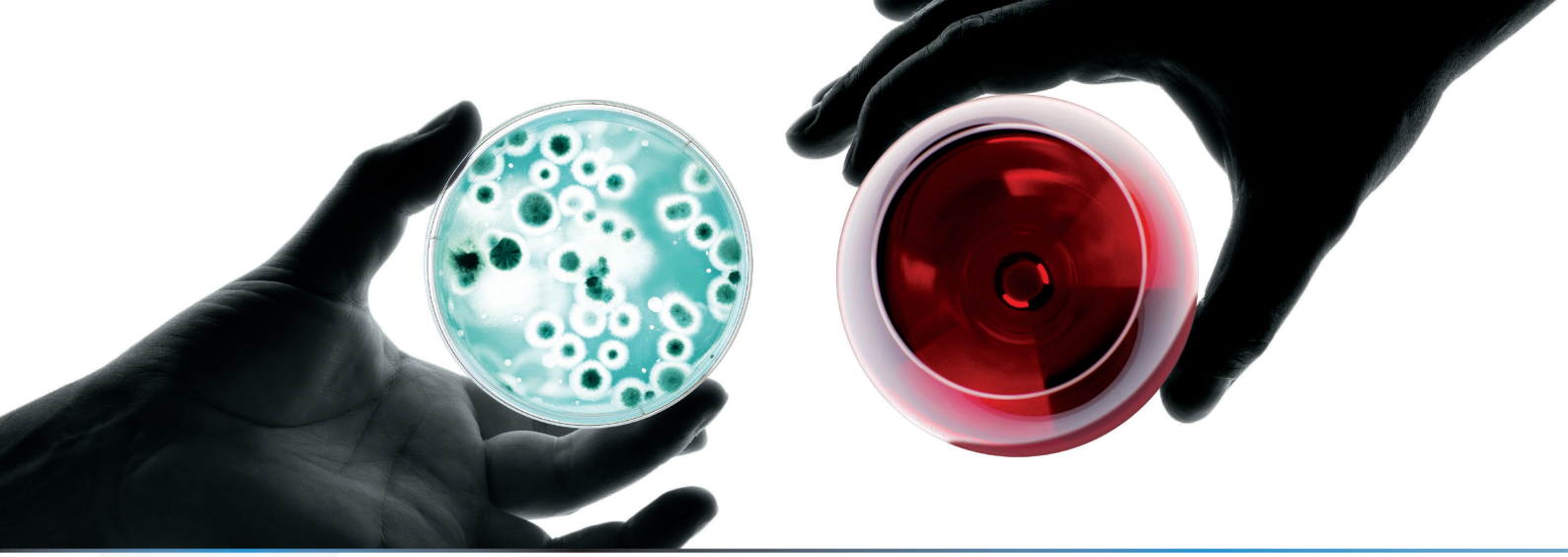
Lactic bacteria management in red wines in Winery-scale trials.



Lactic bacteria management in a red wine

Spoilage bacteria contamination occurred during a stuck alcoholic fermentation (Malbec, Argentina, 2015)

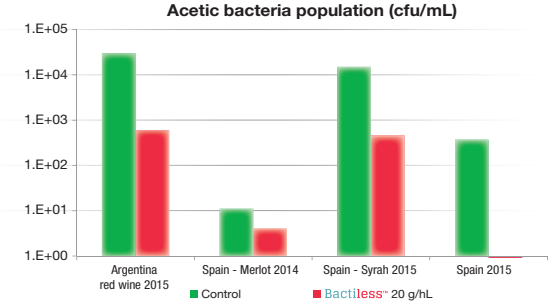




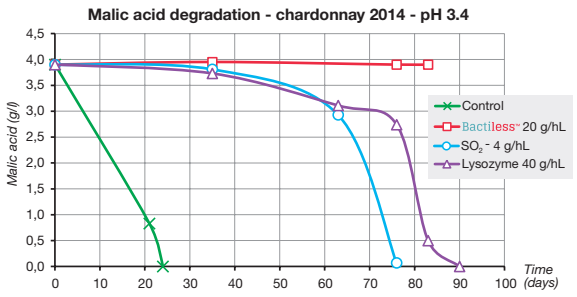
⏭ Acetic bacteria:

Bactiless™ is also effective against acetic bacteria helping to lower viable population and prevent their growth. This application can help to control volatile acidity levels.

Acetic bacteria management in red wines in Winery-scale trials.



Trial in a Chardonnay wine (pH = 3.4) in collaboration with IFV: Comparison of different microbial stabilization tools and kinetics of malic acid degradation in the case of a lactic acid bacteria contaminated wine.



Bactiless™ can avoid malolactic fermentation in white wines.

⏮ Malolactic fermentation control

In white and rosé wines, Bactiless™ can help to delay or inhibit malolactic fermentation when it's not desired.

In red wines, Bactiless™ can be used to delay the malolactic fermentation after treatment followed by racking.

Dosage and instructions for use

- Recommended average dosage from 20 g/hL up to 50 g/hL in case of high level contamination.
- Suspend Bactiless™ in 5 times its weight in water and homogenize gently by stirring. Then add to the must or wine mix thoroughly the whole volume of the tank.
- Bactiless™ effect is quick within a few hours after the treatment. Average contact time recommended in wine is 10 days for settling. Then rack the wine and separate from it lees.

Packaging and storage

- 20 x 500 gm jars.
- Store in a dry environment below 25° C.

DISTRIBUTED BY:

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