

ACTI-ML™

The activator to use during wine bacteria rehydration

DESCRIPTION

ACTI-ML™ is a blend of specific inactivated yeasts and microcrystalline cellulose. These inactivated yeasts provide important malolactic bacteria growth factors (especially amino acids, peptides, vitamins and essential trace elements).

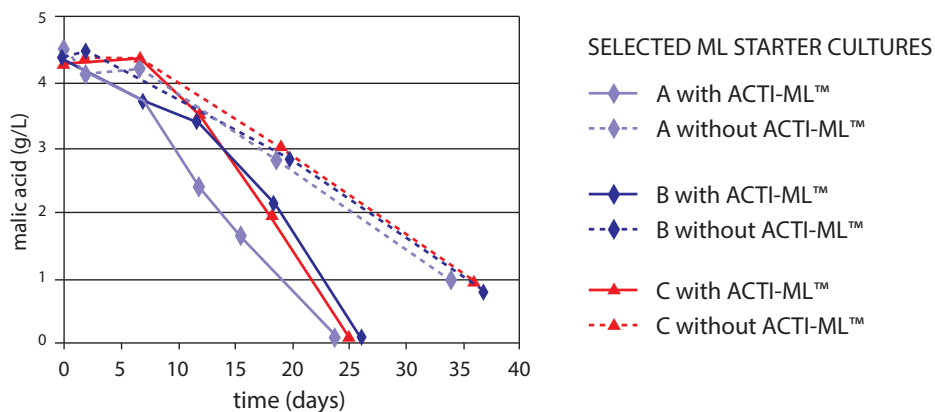
Inactivated yeast, along with cellulose, can help keep malolactic bacteria in suspension and may help avert the influence of inhibitors.



BENEFITS & RESULTS

Growth and activity of malolactic bacteria is dependent on many factors, including the following: wine temperature, SO₂ levels, pH, and alcohol levels, presence of inhibitors such as polyphenols and medium chain fatty acids, and nutrient availability.

Since *Oenococcus oeni* strains are affected differently by many of the above factors, ACTI-ML™ was formulated by Lallemand's R&D team to strengthen the malolactic activity of our MBR™ bacteria cultures under difficult conditions.



Kinetics of malic acid degradation in a Chardonnay wine (alcohol 14,1% vol, T-SO₂ 14, ppm pH 3,3) after direct inoculation with selected ML starter cultures with and without addition of ACTI-ML™.

INSTRUCTIONS FOR OENOLOGICAL USE

Based on current research, ACTI-ML™ can be used during the rehydration.

Dissolve 20 g of ACTI-ML™ into 200 mL of 25 °C clean water and then add 1 g of bacteria. Wait 15 minutes and add the suspension to 100 liters wine. Addition rates for some popular volumes:

Volume of wine	Volume of rehydration water	Grams of ACTI-ML™	Grams of bacteria
100 L	200 mL	20 g	1 g
2.5 hL	500 mL	50 g	2.5 g
50 hL	10 L	1 kg	50 g
250 hL	50 L	5 kg	250 g

If the bacteria fermentation becomes sluggish or stuck, an additional dose of ACTI-ML™ at the rate of 20 g/hL of wine may effectively stimulate the continuation of malolactic fermentation.

PACKAGING AND STORAGE

- ACTI-ML™ powder is packaged in 1 kg sachets.
- When stored cool and dry in sealed packs, ACTI-ML™ maintains its effectiveness for at least 4 years. Avoid moisture and prolonged high temperature exposure.

Distributed by:

The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. January 2025.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS

LALLEMAND

LALLEMAND OENOLOGY

Original *by culture*