

SPECIFICATION SHEET

KIT INOBACTER™

LACTIC ACID BACTERIA FOR OENOLOGICAL USE

Malolactic Kit including one sachet of lactic acid bacteria in powder form, obtained by lyophilization and one sachet of bacteria activator in powder form. Products packaged in laminated foil.

70013-04-22: Doses for 7000 hL

70013-17-22: Doses for 2000 hL

70013-38-22: Doses for 1000 hL

70013-37-22: Doses for 500 hL

70013-21-22: Doses for 100 hL

70013-33-22: Doses for 25 hL

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- White to beige colour
- Slight odour of fermentation

INGREDIENTS

- **Active freeze-dried bacteria:** *Oenococcus oeni* sp. and maltodextrin as carrier.
- **Activator:** Inactivated *Saccharomyces cerevisiae*

FREEZE DRIED BACTERIA SPECIFICATIONS (In compliance with OIV codex)

Viable bacteria	> 10 ⁹ CFU/g
Dry matter	> 92 %
Coliform.....	< 10 ² CFU/g
E. coli	Absent in 1 g
S. aureus.....	Absent in 1 g
Salmonella	Absent in 25 g
Acetic Bacteria	< 10 ⁴ CFU/g
Moulds	< 10 ³ CFU/g
Yeast.....	< 10 ³ CFU/g
Lead	< 2 mg/kg
Mercury	< 1 mg/kg
Arsenic.....	< 3 mg/kg
Cadmium.....	< 1 mg/kg

ACTIVATOR PREPARATION SPECIFICATIONS

Dry matter.....	> 93%
Lactic Bacteria.....	< 10 ³ CFU/g
Coliform	< 10 ² CFU/g
E. coli.....	Absent in 1 g
S. aureus	Absent in 1 g
Salmonella	Absent in 25 g
Acetic Bacteria.....	< 10 ³ CFU/g
Moulds	< 10 ³ CFU/g
Yeast	< 10 ² CFU/g
Lead.....	< 2 mg/kg
Mercury.....	< 1 mg/kg
Arsenic.....	< 3 mg/kg
Cadmium	< 1 mg/kg

INSTRUCTIONS FOR USE

One sachet for right quantity of hL indicated on label.

Two culturing stages are required to prepare an active, acclimatized standard malolactic starter culture to be ready for inoculation into wine: **1)** Rehydration & culture activation, and **2)** Propagation & acclimatization

1/ Rehydrate content of the sachet of activator + bacteria in clean chlorine-free water at 20°C, maximum 15 minutes. Add the suspension to a mixture of clean grape juice, drinking water and bacteria nutrients.

2/ Propagate this suspension in a part of wine and when malolactic fermentation is achieved more than 70%, Inoculate this mixture in wine. (See instructions for use on specific technical data sheet)

STORAGE & SHELF LIFE

Store in a dry and cool place.

Shelf life: 18 months at 4°C or 36 months at -18°C in original sealed packaging. Use once opened.

Transport: tolerant to exposure to < 25 °C for up to 3 weeks without impacting the product quality.