

# SPECIFICATION SHEET

## ACIDOPHIL+™

### 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.

**70524-25-2S:** Doses for 50 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 <sup>11</sup> CFU/g
Dry matter	> 92 %
Coliform	< 10 <sup>2</sup> CFU/g
E. coli	Absent in 1 g
S. aureus	Absent in 1 g
Salmonella	Absent in 25 g
Acetic Bacteria	< 10 <sup>4</sup> CFU/g
Moulds	< 10 <sup>3</sup> CFU/g
Yeast	< 10 <sup>3</sup> 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 <sup>3</sup> CFU/g
Coliform	< 10 <sup>2</sup> CFU/g
E.Coli	Absent in 1 g
S. aureus	Absent in 1 g
Salmonella	Absent in 25 g
Acetic Bacteria	< 10 <sup>3</sup> CFU/g
Moulds	< 10 <sup>3</sup> CFU/g
Yeast	< 10 <sup>2</sup> 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.

This preparation needs 2 step for 3 days. The acclimatization volume is 1% of the volume of wine.

Rehydrate contents of activator in drinking water at 18-22°C. Add contents of the bacteria sachet, dissolve carefully by gentle stirring and wait 48 hours (18-22°C). Mix the preparation with the same volume of wine at 18-20°C and wait 18 to 24 hours.

Inoculate the wine with the acclimated culture. For more information, see 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.

The information herein is based on current available data and is believed to be correct. No warranty, express or implied, is made regarding data accuracy, merchantability or hazards associated with product use. The user is responsible for determining product suitability, conditions of use and all associated hazards.

**This document is valid until further notice or otherwise indicated.**

For any questions regarding this product, please contact your local representative.