

BETA CO-INOC™

APPLICATION

BETA CO-INOC™, selected during a European Craft malolactic bacteria selection project, is a vigorous wine bacterium able to grow quickly and to achieve reliable malolactic fermentation (MLF) under a broad range of winemaking conditions.

BETA CO-INOC™ is known for its synergy and reliable performance when used for co-inoculation.

Co-inoculation, when the juice/must is inoculated with selected wine bacteria 24 to 48 hours after yeast inoculation, is an effective winemaking option. After several years of research on wine bacteria and the timing of inoculation, co-inoculation is now recognized as a simple and safe practice. This practice is gaining awareness and presents many advantages for winemakers.

BETA CO-INOC™ has been studied and chosen for its capacity to help to enhance fresher fruit oriented red and white wine styles.

Developed in lyophilized form, **BETA CO-INOC™** is very easy to use and can be added directly to the fermenting must without rehydration specific protocols.



MICROBIAL AND OENOLOGICAL PROPERTIES

- pH tolerance > 3.2
- Alcohol tolerance: up to 15 % vol.
- SO₂ tolerance: up to 60 mg/L total SO₂
- T° tolerance > 14°C
- Good implantation
- Medium lag phase
- Low volatile acidity production
- No production of biogenic amines
- Very low diacetyl production in co-inoculation

Fresh fruit oriented wines represent a significant part of the wine world's market share. Generally, this wine style is made from grape varieties with high aromatic potential. Although keeping the fresh fruit character during the wine-making process is challenging, several studies reported that using co-inoculation strategy maintained these fresh fruit characters while avoiding excessive acetic acid and diacetyl production. **BETA CO-INOC™** contributes to fresher fruit oriented red and white wines.

BETA CO-INOC™ is compatible with many selected wine yeasts and showed best synergy and performance when used with a co-inoculation protocol.

INSTRUCTIONS FOR USE

CO-INOCULATION (simultaneous alcoholic fermentation)

1) Yeast addition

Rehydrate the selected dry yeast according to the instructions. Preferably in presence of a rehydration nutrient and inoculate the must.

2) Bacteria addition: 24 or 48 hours after yeast inoculation

Depending on the SO₂ addition at crush:

- < 5 g/hL (50 ppm SO₂ added) : wait for 24 hours
- 5-8 g/hL (50 to 80 ppm SO₂ added): wait for 48 hours

Direct inoculation without rehydration: Open the sachet and add **BETA CO-INOC™** directly to the must/ wine to be fermented. To assure a good dispersion, inoculate the wine bacteria from the top of the tank.

If a good dispersion of **BETA CO-INOC™** is not possible (due to the cap at the top of the tank), it is recommended to quickly rehydrate the wine bacteria in a mix of must and drinking water (50/50) or in the must without SO₂.

- Carefully monitor must temperature, which must be below 30° C at wine bacteria inoculation (alcohol < 5 %vol) and below 28° C when 10 % alcohol is reached.
- Complex yeast nutrient addition is recommended at 1/3rd of alcoholic fermentation.
- Monitor malic acid and volatile acidity.
- Top the wine after alcoholic fermentation (AF) if malolactic fermentation (MLF) is not completed.
- Otherwise rack and stabilize after malolactic fermentation.
- If MLF takes place during AF and an unusual increase in volatile acidity is observed add **Bactiless™** (20-50 g/hL).

PACKAGING AND STORAGE

- Available in sachet for inoculation of 25 hL and 250 hL.
- **BETA CO-INOC™** can be stored for 18 months at 4°C and 30 months at -18°C in original sealed packaging. Once opened, the sachet must be used immediately.
- During delivery, sealed packets can be held at ambient temperature for 2 weeks (< 25°C) without significant loss of viability.

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