

LACTOENOS® B16 Standard

Enococcus œni strain, particularly resistant to acidity and difficult conditions.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the regulation (EC) n° 606/2009.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

Strain selected in Champagne. Its adaptation protocol makes it suitable for initiating or restarting malolactic fermentation, even in the **most difficult wines**.

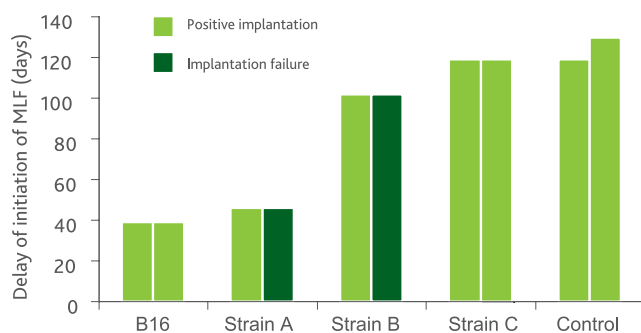
The phase-by-phase protocol enables the acclimatisation of bacteria in **acidic white wines** and wines with **stuck MLF**.

TAV (% vol)	Up to 16
pH	From 2.9
Total SO ₂ (mg/L)	Up to 60
Temperature	From 16°C
C8 and C10	≤ 20 mg/L of C8 ≤ 5 mg/L of C10

Survival and activity spectrum of the **LACTOENOS® B16 STANDARD** bacteria:

NB: These parameters have a cumulatively inhibiting effect.

EXPERIMENTAL RESULTS



Chardonnay:

Alc. % : 13.4; TA : 5.71 g/L H₂SO₄; VA:0.22 g/L H₂SO₄;
pH : 3.23; Free SO₂ : 0 mg/L; Total SO₂ : 23 mg/L.

PHYSICAL CHARACTERISTICS

Aspect powder

Colour clear beige

STANDARD ANALYSIS

Bacteria counted on each Petri dish > 10⁹ CFU /g

Coliforms < 10² CFU /g

Mould < 10³ CFU /g

E. coli /g None

Yeast < 10³ CFU /g

Lead < 2 ppm

Acetic bacteria < 10⁴ CFU /g

Mercury < 1 ppm

Salmonella /25g None

Arsenic < 3 ppm

Staphylococcus /g None

Cadmium < 1 ppm

PROTOCOL FOR USE

- Do not use opened bags.
- Take two containers of 25L (or one container of 50L). Carefully clean and thoroughly rinse them.
- Fill half of Container A with 12 L of wine from the tank to be inoculated at 20°C. Add a tablespoonful of potassium bicarbonate and mix. Add 12 L of chlorine-free water at 20°C, then homogenise. Remove a 5 L portion of this mixture and to this portion add 500g of **MALOSTART®**, followed by the bacteria in a separate clean container. Mix and incorporate these 5 L back into Container A. Top up with chlorine-free water to a total volume of 25 L.
- Cover the container and store it at 20°C.
- From the second day, check the residual concentration of malic acid.
- When the malic acid content of the first container is below 0.50 g/L (approximately 2 days), put half of its contents into the second container, and then top up the two containers with the initial wine at 20°C.
- Incubate at 20°C.
- After 2 or 3 days, check the concentration of malic acid in the two containers.
- 24 hours before bacterial inoculation, add 500g of **MALOSTART®** into the tank of wine to be inoculated.
- When the malic acid content is below 0,5 g/L, incorporate the contents of the containers into the 50 hL of wine at a temperature of 20°C.
- Homogenise anaerobically and maintain a constant temperature in the tank throughout MLF.
- Respect the volume of wine indicated on the bacteria dose (50hL).
- In organic winemaking, replace **MALOSTART®** by **OENOCELL BIO®**.

STORAGE

- Original sealed packaging.
- Optimal date of use: 30 months at -18°C.
18 months at +4°C.

PACKAGING

- Dose for 50 hL



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