



LACTOENOS® B7 DIRECT

Acclimatised *Oenococcus oeni* strain intended for direct inoculation of white, rosé and red wines.

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

- High malolactic activity.
- Fast kinetics in wines with high tannic concentration.

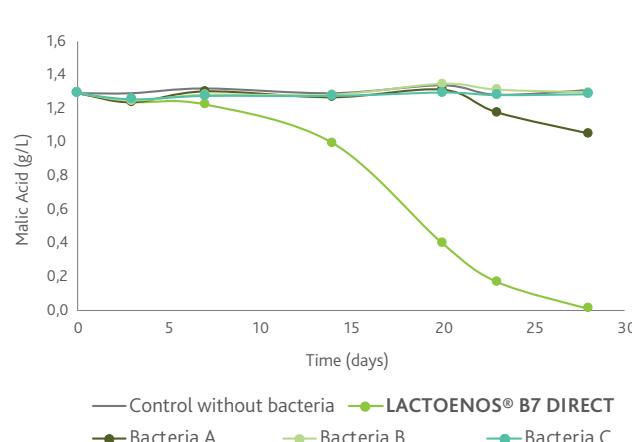
Survival and activity spectrum of the LACTOENOS® B7 DIRECT bacteria:

TAV (%vol)	Up to 16
pH	From 3,2
SO ₂ Total (mg/L)	Up to 60
Temperature	From 16°C

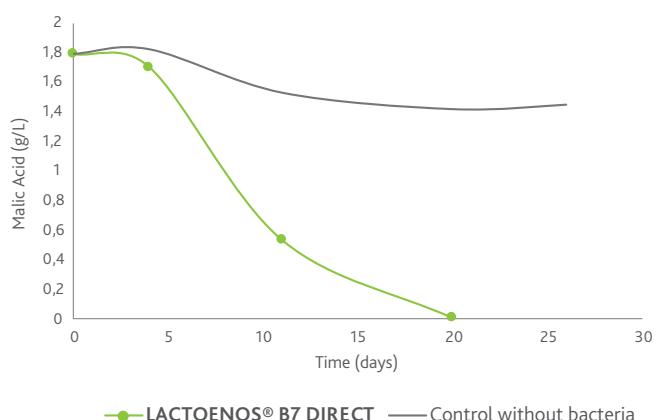
LACTOENOS® B7 DIRECT allows a quick start of the MLF.
LACTOENOS® B7 DIRECT produces low amounts of diacetyl which allows preserving the fruity character of wines and reducing their SO₂ combination rate.
LACTOENOS® B7 DIRECT does not produce biogenic amines.
LACTOENOS® B7 DIRECT produces low levels of volatile acidity.

NB: These parameters have a cumulatively inhibiting effect.

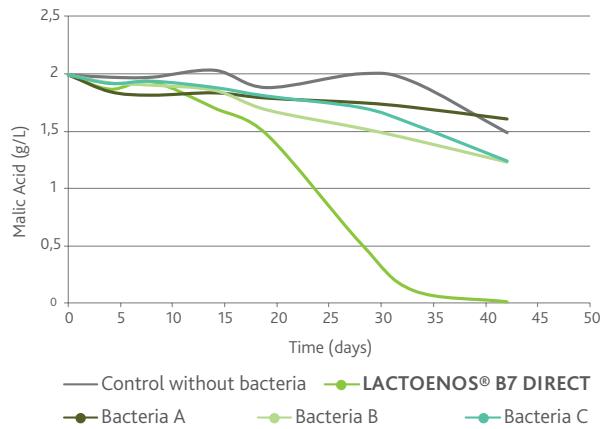
EXPERIMENTAL RESULTS



Chardonnay 2015. Bourgogne. TAV 14,4 % vol., pH 3,49,
Total SO₂ 66 mg/L, MLF temperature 19°C.



Pinot Noir 2015. Bourgogne. TAV 12,6 % vol., pH 3,21,
Total SO₂ 6 mg/L, MLF temperature 19°C.



Barbera 2016. Italy. Alcohol 14,5 % vol.,
pH 3,18, TA 5,84 g/L H_2SO_4 , TSO_2 5 mg/L.

PHYSICAL CHARACTERISTICS

Aspect powder

Colour cream

STANDARD ANALYSIS

Bacteria counted on each Petri dish	$> 10^{11}$ UFC/g
Mould	$< 10^3$ UFC/g
Yeast	$< 10^3$ UFC/g
Acetic bacteria	$< 10^4$ UFC/g
Salmonella /25 g.....	None
Staphylococcus /1g.....	None

Coliforms	$< 10^2$ UFC/g
E. coli.....	None
Lead	< 2 ppm
Mercury	< 1 ppm
Arsenic	< 3 ppm
Cadmium	< 1 ppm

PROTOCOL FOR USE

- Inoculate as soon as possible. There are several inoculation methods:
 - **Early co-inoculation** (bacteria inoculation 24 – 72h after the alcoholic fermentation start). *In case of grape musts with pH values $\leq 3,4$, it is recommended to inoculate the bacteria at a later stage : either late co-inoculation or sequential inoculation*
 - **Late co-inoculation** (inoculation at 1020 – 1010 density).
 - **Sequential inoculation**.
 - Adjust the temperature of the tank to 20°C. Allow the bacteria bag to warm slowly to room temperature 30 min before use. Open and pour the content of the bacteria directly into the tank. Homogenize anaerobically.
 - Maintain the tank temperature throughout the MLF (at about 20°C).
 - In hard conditions (sluggish AF, high total SO_2 , low pH, poor medium or high alcoholic degree) and for a quicker MLF kinetic, add 30 g/hL of **MALOSTART®**.
 - Respect the volume of wine indicated on the bacteria dose (2,5 hL, 25 hL or 250 hL).
- * *Rehydration is also an option: Rehydrate the contents of the freeze-dried bacteria in 20 times its weight in non-chlorinated water at 20°C (68°F) for 15 minutes maximum and add to must/wine.*

STORAGE

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

STORAGE

- Dose for 2.5 hL, 25 hL and 250 hL.



LAFFORT

l'oenologie par nature



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