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SPECIFICATION SHEET

OMEGA MBR™

LACTIC ACID BACTERIA FOR OENOLOGICAL USE

Lactic acid bacteria in powder form, obtained by lyophilization and packaged in laminated foil.

70538-37-27: 250 hL **70538-34-27**: 25 hL **70538-25-27**: 2,5 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.

FREEZE DRIED BACTERIA SPECIFICATIONS (in compliance with OIV codex)

Viable bacteria	> 10 ¹¹ 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	0
Moulds	< 10 ³ CFU/g
Yeast	< 10 ³ CFU/g
Lead	< 2 mg/kg
Mercury	
Arsenic	
Cadmium	

INSTRUCTIONS FOR USE

One sachet for right quantity of hL indicated on label.

Direct inoculation in must or wine without rehydration is possible. To inoculate, add directly the content of one sachet to the must in fermentation or to wine towards the end of the alcoholic fermentation. Then stir gently to evenly distribute the bacteria.

For better distribution of bacteria in the tank, we recommend the following:

Rehydrate content of one sachet in clean chlorine-free water at 20°C for a maximum of 15 minutes. Then, add directly to the must in fermentation or to the wine towards the end of the alcoholic fermentation and stir gently to evenly distribute the bacteria.

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.

LALLEMAND SAS

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