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SPECIFICATION SHEET

VP41 1-STEP™

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.

70508-38-65: 1000 hL **70508-37-65**: 500 hL **70508-21-65**: 100 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

ACTIVATOR PREPARATION SPECIFICATIONS

FREEZE DRIED BACTERIA SPECIFICATIONS (In compliance with OIV codex)

(In compliance with OIV codex)		
Viable bacteria	> 10 ¹¹ CFU/g	
Dry matter	> 92 %	
Coliform		
E. coli	Absent in 1 g	
S. aureus	Absent in 1 g	
Salmonella		
Acetic Bacteria	< 10 ⁴ CFU/g	
Moulds	< 10 ³ CFU/g	
Yeast		
Lead		
Mercury	< 1 mg/kg	
Arsenic		
Cadmium	< 1 mg/kg	

Dry matter	> 93%
Lactic Bacteria	< 10 ³ CFU/g
Coliform	< 10 ² CFU/g
E.Coli	Absent in 1 g
S. aureus	Absent in 1 g
Salmonella	Absent in 25 g
Acetic Bacteria	< 10 ³ CFU/g
Moulds	< 10 ³ CFU/g
Yeast	< 10 ² CFU/g
Lead	< 2 mg/kg
Mercury	< 1 mg/kg
Arsenic	
Cadmium	< 1 mg/kg

INSTRUCTIONS FOR USE

One sachet for right quantity of hL indicated on label.

Mix and dissolve content of the activator sachet in drinking water (temperature between 18 and 25°C). Then, add content of the lactic acid bacteria sachet and dissolve carefully by gently stirring. Wait for 20 minutes.

Add to this suspension the appropriate volume of wine (pH > 3.5, total SO₂ < 45 ppm, no free SO₂) at temperature between 18 and 25°C. Wait for 18 to 24 hours. If malic acid content is < 1.2 g/L, wait only for 6 to 10 hours.

Transfer the activated malolactic bacteria starter culture into the wine according to the volume indicated on the kit.

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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