

# SPECIFICATION SHEET

## LALVIN MT01™

### LACTIC ACID BACTERIA FOR OENOLOGICAL USE

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

70015-38-09: 500G  
70015-34-09: 25G

### 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 <sup>9</sup> CFU/g
Dry matter .....	> 92 %
Coliform.....	< 10 <sup>2</sup> CFU/g
<i>E. coli</i> .....	Absent in 1 g
<i>S. aureus</i> .....	Absent in 1 g
<i>Salmonella</i> .....	Absent in 25 g
Acetic Bacteria .....	< 10 <sup>4</sup> CFU/g
Moulds .....	< 10 <sup>3</sup> CFU/g
Yeast.....	< 10 <sup>3</sup> CFU/g
Lead .....	< 2 mg/kg
Mercury .....	< 1 mg/kg
Arsenic .....	< 3 mg/kg
Cadmium.....	< 1 mg/kg

### INSTRUCTIONS FOR USE

One sachet for right quantity of hL indicated on label.

Two culturing stages are required to prepare an active, acclimatized standard malolactic starter culture to be ready for inoculation into wine:

1) Rehydration & culture activation, and 2) Propagation & acclimatization

1/ Rehydrate content of one sachet in clean chlorine-free water (addition of an activator is recommended) at 20°C, maximum 15 minutes. Add the suspension to a mixture of clean grape juice, drinking water and bacteria nutrients.

2/ Propagate this suspension in a part of wine and when malolactic fermentation is achieved more than 70%, Inoculate this mixture in wine. (See instructions for use on specific technical data sheet)

### 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.

Transport: tolerant to exposure to < 25 °C for up to 3 weeks without impacting the product quality.

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