

# Specification Sheet

## LALVIN ELIOS 1™

LACTIC ACID BACTERIA FOR OENOLOGICAL USE

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

70517-37-09 : 250HL

70517-34-09 : 25 hl

### PHYSICAL PROPERTIES

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#### APPEARANCE & ODOUR

- White to beige colour
- Slight odour of fermentation

#### INGREDIENT

- Active freeze-dried bacteria *Oenococcus oeni* sp. and maltodextrine as carrier.

### PRODUCT SPECIFICATION (In compliance with OIV codex)

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Viable bacteria	> 10 <sup>11</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

### HEAVY METALS TYPICAL ANALYSIS

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Lead	< 2 mg / kg
Mercury	< 1 mg / kg
Arsenic	< 3 mg / kg
Cadmium	< 1 mg / kg

### PREPARATION

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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 the 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.

### DOSAGE

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One sachet for right quantity of hL indicated on label.

### STORAGE and SHELF LIFE

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Store in a dry and cold place.

18 months at 4°C or 36 months at -18°C in original sealed packaging.

Use once opened.



www.lallemmandwine.com

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