

# Specification Sheet

## BETA CO-INOC™

LACTIC ACID BACTERIA FOR OENOLOGICAL USE

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

70509-37-27 : 250HL

70509-34-27 : 25HL

### 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 without rehydration: open the sachet and add the bacteria in the must , 24 or 48H after the yeast addition at the top of the tank or while a pumping over.

### 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](http://www.lallemmandwine.com)

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