

Specification Sheet

MALOTABS™

LACTIC ACID BACTERIA FOR OENOLOGICAL USE

Lactic acid bacteria in tablet form obtained by lyophilisation and tableting process – they are packaged in laminated foil.

70508-25-ET: 2,5 HL

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- White to beige colour
- Slight dour of fermentation

INGREDIENT

- Active freeze-dried bacteria *Oenococcus oeni* sp., microcrystalline cellulose and potassium bicarbonate as carrier.

PRODUCT SPECIFICATION (In compliance with OIV codex)

Viable bacteria	> 10 ¹¹ CFU/g
Dry matter	> 92 %
Coliform	< 10 ² 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 ⁴ CFU/g
Moulds	< 10 ³ CFU/g
Yeast	< 10 ³ CFU/g

HEAVY METALS TYPICAL ANALYSIS

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

PREPARATION

Direct inoculation without rehydration: open the sachet and add one tablet of bacteria in the wine into the barrel of maximum 2,5HL .

DOSAGE

One tablet for one barrel (maximum 250 L)

STORAGE and SHELF LIFE

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.



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This document is valid for 3 years unless superseded or otherwise indicated.

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Lallemand Oenology