

Specification Sheet

ALPHA 1-STEP™

LACTIC ACID BACTERIA FOR OENOLOGICAL USE

Kit includes one sachet of active freeze dried and concentrated bacterial culture in powder form and one sachet of bacteria activator in powder form.

70507-38-65 : 1000HL

70507-37-65 : 500HL

70507-21-65 : 100HL

70507-34-65 : 25HL

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- White to beige colour
- Slight odour of fermentation

INGREDIENT

- **Active freeze dried bacteria** : *Oenococcus oeni* sp. and maltodextrine as carrier.
- **Activator** : Inactivated *Saccharomyces cerevisiae*

FREEZE DRIED BACTERIA 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 |

ACTIVATOR PREPARATION SPECIFICATION

| | |
|-------------------|-------------------------|
| Dry matter | > 93% |
| Lactic Bacteria | < 10 ³ CFU/g |
| Coliform | < 100 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 ³ CFU/g |
| Moulds | < 10 ³ CFU/g |
| Yeast | < 10 ² CFU/g |

HEAVY METALS TYPICAL ANALYSIS

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

PREPARATION

Rehydrate contents of activator in drinking water at 18-25°C then add contents of the bacteria sachet, dissolving carefully by gentle stirring and wait 20 minutes.

Mix the preparation with wine (pH>3,5- Total SO₂<45ppm – No free SO₂) at 18-25°C and wait 18 to 24 hours. Inoculate the wine with the acclimated culture.

DOSAGE

One sachet for right quantity of hL indicated on label.

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.



www.lallemantwine.com

LALLEMAND SAS
4 Chemin du Bord de l'Eau
15130 SAINT-SIMON
FRANCE

The information herein is based on current available data and is believed to be correct. No warranty, express or implied, is made regarding data accuracy, merchantability or hazards associated with product use. The user is responsible for determining product suitability, conditions of use and all associated hazards.

This document is valid for 3 years unless superseded or otherwise indicated.

Rev. Date : 2017/12/20

Lallemant Oenology