

SPECIFICATION SHEET

MALOTABS™

LACTIC ACID BACTERIA FOR OENOLOGICAL USE

Lactic acid bacteria in tablet form, obtained by lyophilization and tableting process - packaged in laminated foil.

70508-25-ET: BOX (5x2,5 HL)

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- White to beige colour
- Slight odour of fermentation

INGREDIENTS

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

FREEZE DRIED BACTERIA SPECIFICATIONS (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
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.

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

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.

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 until further notice or otherwise indicated.
For any questions regarding this product, please contact your local representative.