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SPECIFICATION SHEET

PN4 MBR™

LACTIC ACID BACTERIA FOR OENOLOGICAL USE

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

70525-37-27: Doses for 250 hL 70525-34-27: Doses for 25 hL

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- White to beige colour
- · Slight odour of fermentation

INGREDIENTS

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

FREEZE DRIED BACTERIA SPECIFICATIONS (in compliance with OIV codex)

Viable bacteria	
Dry matter	> 92 %
Coliform	
E. coli	Absent in 1 g
S. aureus	Absent in 1 g
Salmonella	Absent in 25 g
Acetic Bacteria	
Moulds	< 10 ³ CFU/g
Yeast	< 10 ³ CFU/q
Lead	
Mercury	0 0
Arsenic	0 0
Cadmium	0 0

INSTRUCTIONS FOR USE

One sachet for right quantity of hL indicated on label.

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.

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.

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