Acetic and lactic acid bacteria control.

**ORIGIN AND APPLICATION**

*Bactiless™* contains natural non-GMO and non-allergenic chitin-glucan from fungal *Aspergillus niger* origin which helps to control the bacteria population in wines. *Bactiless™* formula helps to lower the viable acetic and lactic bacteria population allowing easy removal. Despite its effectiveness towards a wide spectrum of bacteria, *Bactiless™* does not affect yeast population. Its antibacterial effect can be enhanced with the use of SO$_2$ but it does not replace it, as *Bactiless™* doesn’t have an antioxidant and antifungal effect. However, *Bactiless™* can help to reduce the amount of SO$_2$ needed to control lactic and acetic bacteria population. *Bactiless™* helps to avoid the negative sensory impact caused by spoilage bacteria such as acetic acid and biogenic amines. Only chitin-glucan sourced from *Aspergillus niger* has been administratively approved under TTB 24.250 for continuous use in wine.

**APPLICATION AND RESULTS**

- **Microbiological stabilization action against:**

  **Lactic acid bacteria:**

  *Bactiless™* can be used to drastically reduce bacteria population and to prevent bacteria growth in wines especially after malolactic fermentation offering an interesting alternative to lysozyme treatment and/or significant amounts of SO$_2$. *Bactiless™* helps to protect wines from spoilage lactic bacteria and reduces their production of metabolites such as biogenic amines.

  ![Lactic bacteria management in red wines in Winery-scale trials.](image1)

  ![Lactic bacteria management in a red wine](image2)
Acetic acid bacteria:

*Bactiless™* is also effective against acetic bacteria helping to lower viable population and prevent their growth. This application can help to control volatile acidity levels.

Malolactic fermentation control:

In white and rosé wines, *Bactiless™* can help to delay or inhibit malolactic fermentation when it’s not desired. In red wines, *Bactiless™* can be used to delay the malolactic fermentation after treatment followed by racking.

**DOSAGE AND INSTRUCTIONS FOR USE**

- Recommended average dosage from 20 g/hL up to 50 g/hL in case of high level contamination.
- Suspend *Bactiless™* in water or wine before adding to the wine, then mix thoroughly the whole volume of tank.
- Minimum contact time is 10 days. Then rack the wine and separate from its lees.

**PACKAGING AND STORAGE**

- 10 x 500 g jars.
- Store in a dry environment below 25°C (77°F).