# **LACTOENOS 450 PreAc®**

*Œnococcus œni* strain for a quick MLF start, combined with the exclusive production process: PreAc®. Qualified for the elaboration of products for direct human consumption in the field of the regulated use in *Œnology. In accordance with and the International Œnological Codex.* 

### SPECIFICATIONS AND ŒNOLOGICAL APPLICATIONS

- · Strain with a high resistance to ethanol.
- One of the strains with the highest malolactic activity on the market in optimal conditions.
- · Low production of diacetyl and ethyl lactate.
- · Low volatile acidity (VA) production.
- · No biogenic amine production.
- The blend of effectiveness and cost makes **LACTOENOS 450 PreAc**® the ideal preparation for the control and reliability of malolactic fermentation in white and red wines of any style.

TAV (% vol)	Up to 17
рН	From 3.5
Total SO <sub>2</sub> (mg/L)	Up to 80
Temperature	From 16°C
C8 and C10	≤ 20 mg/L of C8 ≤ 5 mg/L of C10

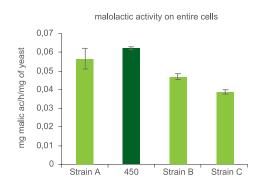
Survival and activity spectrum of the **LACTOENOS 450 PreAc**® bacteria:

**LACTOENOS 450 PreAc®** allows a rapid onset of MLF. Implementation is simple (in 30 minutes only for early coinoculation and in 12 hours for late co-inoculation or post AF inoculation).

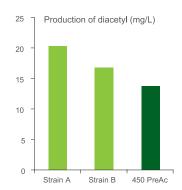
**LACTOENOS 450 PreAc®** is aromatically neutral and permits to preserve the fruity character of the wine.

NB: These parameters have a cumulatively inhibiting effect.

## **EXPERIMENTAL RESULTS**



Malolactic activity: quantity of malate degraded per time unit (h) and per quantity of cells (mg of yeast), in buffer medium at  $25^{\circ}$ C.





Diacetyl production by 3 strains. Sample after MLF. \* Merlot wine, 2005.

#### PHYSICAL CHARACTERISTICS

Aspect	powder	Colour	clear beige
A3pcct	powdei	COLOGI	Cicui Deige

#### **STANDARD ANALYSIS**

Bacteria counted on each Petri dish CFU /g > $1,5.10^{11}$	Coliforms CFU /g< 10 <sup>2</sup>
Mould CFU /g < 10 <sup>3</sup>	E. coli CFU /1gNone
Yeast CFU /g < 10 <sup>3</sup>	Lead< 2 ppm
Acetic bacteria CFU /g< 10 <sup>4</sup>	Mercury < 1 ppm
Salmonella CFU /25gNone	Arsenic < 3 ppm
Staphylococcus CFU /1g None	Cadmium < 1 ppm

## **PROTOCOL FOR USE**

- Inoculate as soon as possible. There are several inoculation methods:
  - Early co-inoculation (bacteria inoculation 24 48h after the alcoholic fermentation start), technique more and developed that we advise for its many advantages like the optimisation of bacteria efficiency.
  - Late co-inoculation (inoculation at 1020 1010 density).
  - Sequential inoculation.
- · Do not use, opened bags.
- Use a container inert and clean. Mix 1 L of mineral water and 1 L of wine et 20°C for 50 hL dose. Dilute **ENERGIZER**®, and then add the **LACTOENOS 450 PreAc**® dose. Homogenise and let it rest for 30minutes. in early co-inoculation, 12h at 20°C in late co-inoculation or sequential inoculation. Add to the tank.
- Maintain the tank temperature throughout the MLF (at about 20°C).
- In hard conditions (sluggish AF, poor medium or high alcoholic degree) and for a quicker MLF kinetic, add 20 g/hL of MALOSTART®
- Respect the volume of wine indicated on the bacteria dose (50hL).

For optimal management of malolactic fermentation, please refer to the LAFFORT technical booklet « Good MLF management ». In the case of co-inoculation, consult the technical booklet "Fermentation management - specific case: yeast / bacteria co-inoculation».

## **STORAGE**

- · Original sealed packaging.
- Optimal date of use: 30 months at -18°C.
  18 months at +4°C.

# PACKAGING

Dose for 50 hL and 250 hL (ENERGIZER® suplied).





