



LACTOENOS® SB3 Direct

LACTIC ACID BACTERIA
Direct Inoculation

Enococcus oeni acclimatised strain intended for direct inoculation of **red wines**.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the regulation (EC) n° 606/2009.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

- Aromatic neutrality.
- Low production of diacetyl and ethyl lactate.
- Low volatile acidity (VA) production.
- No biogenic amine production.

TAV (% vol)	Up to 15
pH	From 3.3
Total SO ₂ (mg/L)	Up to 40
Temperature	From 18°C

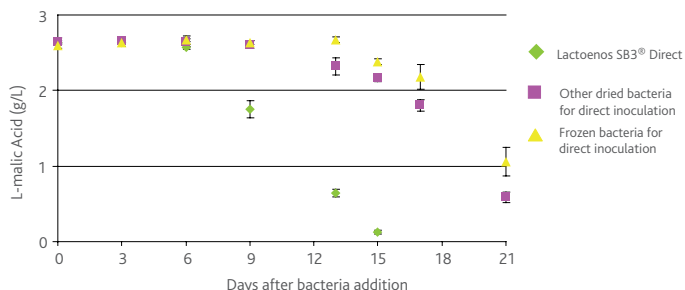
Survival and activity spectrum of the **LACTOENOS® SB3 Direct** bacteria:

LACTOENOS® SB3 Direct is intended for red wines undergoing malolactic fermentation (MLF) in barrels (the strain plays a positive role in revealing woody notes).

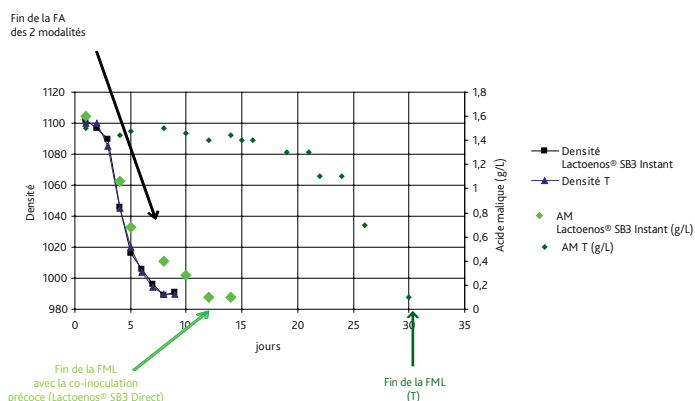
LACTOENOS® SB3 Direct is aromatically neutral and permits the fruit characters of the wine to be retained.

NB: These parameters have a cumulatively inhibiting effect.

EXPERIMENTAL RESULTS



Merlot (Ethanol content=13.4 % vol., pH=3.42, total SO₂=46 mg/L) FML in barrels : inoculation after barreling



Inoculation with **LACTOENOS® SB3 Direct** (1 g/hL) T: inoculation with another bacteria at the end of the AF.

Grenache (Ethanol content=14.8 % vol., pH=3.73, total SO₂=60 mg/L)



LAFFORT
l'œnologie par nature

PHYSICAL CHARACTERISTICS

Aspect powder

Colour cream

STANDARD ANALYSIS

Bacteria counted on each Petri dish > 10¹¹ CFU /g

Mould < 10³ CFU /g

Yeast < 10³ CFU /g

Acetic bacteria < 10⁴ CFU /g

Salmonella /25g..... None

Staphylococcus /1 g..... None

Coliforms < 10² CFU /g

E. coli None

Lead < 2 ppm

Mercury < 1 ppm

Arsenic < 3 ppm

Cadmium < 1 ppm

PROTOCOL FOR USE

- Inoculate as soon as possible. There are several inoculation methods:
 - **Early co-inoculation** (bacteria inoculation 24 – 72h after the alcoholic fermentation start).
 - **Late co-inoculation** (inoculation at 1020 – 1010 density).
 - **Sequential inoculation.**
 - Adjust the temperature of the tank to 20°C. Allow the bacteria bag to warm slowly to room temperature 30 min before use. Open and pour the content of the bacteria directly into the tank. Homogenize anaerobically.
 - Maintain the tank temperature throughout the MLF (at about 20°C).
 - In hard conditions (sluggish AF, high total SO₂, low pH, poor medium or high alcoholic degree) and for a quicker MLF kinetic, add 30 g/hL of MALOSTART®.
 - Respect the volume of wine indicated on the bacteria dose (2,5 hL, 25 hL or 250 hL).
- * Rehydration is also an option: Rehydrate the contents of the freeze-dried bacteria in 20 times its weight in non-chlorinated water at 20°C (68°F) for 15 minutes maximum and add to must/wine.*

STORAGE

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

PACKAGING

- Dose for 2.5 hL, 25 hL and 250 hL.

