



## NATUFLOA OENOS

### Data Sheet

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#### MALOLACTIC BACTERIA

**Description and application:** NATUFLOA OENOS : Is a Freeze-dried culture containing selected strains of *Oenococcus oeni*, (malolactic bacteria), ables to start, conducting and concluding the malolactic fermentation. NATUFLOA OENOS helps to control and concluding rapidly the malolactic fermentation, in order to maintain the good characteristics of color, the varietal aromas, the roundness and a better flavor. It performs a reduction of acidity and undesirable microorganisms.

**Activity:** Viability cells *Oenococcus oeni* more than  $10^{11}$  CFU/g

**Use & Dosage:**

Application	Dosage
In "pied de cuve" 15 l. for 25 hl. Correct the pH to 3.5- 4 using potassium-bicarbonate or potassium tartrate. Maintain the temperature above 20°C for 24 hour.	1 DOSE
<b>In wine respect the following instruction:</b> Alcool less than 14% Vol. pH $\geq$ 3.3 Residual sugar less than 5 g/l. Temperature between 17 and 25° C Free SO <sub>2</sub> less than 10 mg/l.	
In case of difficult condition is recommended to use an activator and bio-regulator as NATUSTART MALO	

**Packaging and Storage:** The cultures are available in sealed aluminium foil packages for different volumes of wine.  
Standard sizes are: 10 hectolitres, 25 hectolitres, 250 hectolitres.  
Store the cultures at 2-4°C (refrigerator) for the first six months; up to 6 to 12 months store at -15 °C in the original packaging in order to maintain all the activity.

**Direction for use:** Remove the cultures from the refrigerator or freezer 30 minutes before using. After opening, the preparation must be completely used to avoid the loss of the activity.

#### Made in EC for OenoBioTech SAS

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