



NATUSTART MALO

Data Sheet

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Activator and bio-regulator of the malolactic fermentation

Description: NATUSTART MALO is an activator and bio-regulator of the malolactic fermentation in wine based on natural polysaccharides and other complex nitrogenous material, micronutrients and vitamins derived from yeast cell walls. NATUSTART MALO is conforming to the Codex CEnologique International.

Application: NATUSTART MALO has been especially developed in order to act as: provider of essential nutritional components for the malolactic bacteria due to its high levels of available nitrogenous material; next because of the high content of micro nutrients and vitamins it serves as a bio-regulator. Furthermore, thanks to the ability to absorb the short- and medium chain inhibitory substances, it functions as de-intoxicator.

Chemical properties: Appearance: brown powder
Moisture content: < 6 %

Utilisation & Dosage: NATUSTART MALO is used in combination with the malolactic bacteria of NATUFLORA at the end of the alcoholic fermentation:

Application	Dosage
In « pied de cuve » (10 l per 20 hl) Correct the pH to: 3,5 – 4 using potassium-bicarbonate or potassium tartrate. Maintain the temperature above 20°C for 24 hours.	3-5 g/litre
In the wine. Stir properly to mix evenly in the product.	20-40 g/hl

Packaging & Storage: This product is available 1kg packs When stored in a cool (below 15°C) and dry and properly ventilated place, protected from direct light and oxidative material and free from odours, it maintains the activity for 24 months.

Made in EC for **OenoBioTech SAS**

Product for food use, for professional and oenological use only. Not for retail sale; for professional use only, according to current legislation.

To the best of our knowledge, the information presented is accurate and complete. However, nothing herein contained shall be construed to imply any warranty or guarantee.