

# LA CLAIRE MALO DIRECT

## LACTIC ACID BACTERIA FOR OENOLOGICAL USE

In Compliance with International Codex Oenologique. Not derived from genetically modified organisms.  
Does not contain allergens.

Kit includes one pack of active freeze dried and concentrated bacterial culture in powder form and one pack of bacteria activator in powder form.

### Physical properties

#### APPEARANCE & ODOUR

- White to beige colour
- Slight odour of fermentation

#### INGREDIENT

- Active freeze dried bacteria : *Denococcus oeni* sp. and maltodextrine as carrier
- Activator : Inactivated *Saccharomyces cerevisiae*

### Product specification (In compliance with OIV codex)

Viable bacteria >  $10^{11}$  CFU/g

Dry matter > 92 %

Coliform <  $10^2$  CFU/g

*E. coli* Absent in 1 g

*S. aureus* Absent in 1 g

*Salmonella* Absent in 25 g

Acetic Bacteria <  $10^4$  CFU/g

Moulds <  $10^3$  CFU/g

Yeast <  $10^3$  CFU/g

### Heavy metals typical analysis

Lead < 2 mg / kg

Mercury < 1 mg / kg

Arsenic < 3 mg / kg

Cadmium < 1 mg / kg

### Instructions for use

Direct inoculation in must or wine without rehydration is possible. To inoculate, add directly to the wine towards the end of the alcoholic fermentation, then stir gently to evenly distribute the bacteria. For better distribution of bacteria in the tank, we recommend the following:

Rehydrate contents of one sachet in clean chlorine-free water at 20°C for a maximum of 15 minutes then add directly to the wine towards the end of the alcoholic fermentation.

### Dose rate

One pack for right quantity of hL indicated on label.

### Storage

Store in a dry and cold place. 18 months at 4°C or 36 months at -18°C in original sealed packaging. Use once opened.

### Packaging

Code EXP705242258 - 100 hL



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