KIT LA CLAIRE MALICA

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

Freeze dried bacteria 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/kgMercury < 1 mg / kg Arsenic < 3 mg / kg Cadmium < 1 mg / kg

Instructions for use

Rehydrate contents of activator in drinking water at 18-25°C then add contents of the bacteria sachet, dissolving carefully by gentle stirring and wait 20 minutes. Mix the preparation with wine (pH>3,5- Total SO2<45ppm – No free SO2) at 18-25°C and wait 18 to 24 hours. Inoculate the wine with the acclimated culture.

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 EXP707242158 - 100 hL



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Production plant of San Martino Buon Albergo (VR). Company with Quality, Environment and Food Safety Management System certified by Certiquality according to UNI EN ISO 9001, UNI EN ISO 14001 and FSSC 22000. The information given here correspond to the current state of our knowledge and are provided without warranty as the conditions of use are the responsibility of the customer. The user is always obliged to respect the national and international legislation in force.

Activator preparation specification

Dry matter > 93% Lactic Bacteria < 10³ CFU/g Coliform < 100 CFU/g E.Coli Absent in 1 g S. aureus Absent in 1 g Salmonella Absent in 25 g Acetic Bacteria < 10³ CFU/g Moulds $< 10^3$ CFU/g Yeast $< 10^2$ CFU/g