

Ecobiol FML

NUTRIENT FOR MALOLACTIC BACTERIA

Conforms with the International Oenological Codex. Not derived from genetically modified organisms.
Allergen free.

Malolactic fermentation and its limitations

Despite significant progress in scientific knowledge and practical applications in the winery, especially after the introduction of selected lyophilized strains by direct inoculation, there are still some areas where this biochemical transformation encounters difficulties. Indeed, the main inhibiting factors are well known: alcohol content, low temperature, low pH, high content of free and total sulphur dioxide. While it is easy for the oenologist to take action on some factors [such as temperature], it is much more difficult for others. Research by Perdomini has developed an intervention protocol that features, alongside the use of an especially resistant strain like INSTITUT LA CLAIRE MALICA, the use of a natural nutrient specially developed to help the bacterial strain overcome the obstacles that stand in the way of the regular completion of malolactic fermentation.

Balanced composition for *Oenococcus oeni*

Ecobiol FML contributes nitrogen in organic form (amino acids and peptides) available for the nutrition of bacteria, which cannot synthesize amino acids starting from ammonia nitrogen.

Furthermore, Ecobiol FML makes available the trace elements (Mn, Mg, K, Na) and vitamins that are necessary as cofactors for enzymatic reactions. As well as removing inhibiting substances from the wine, cellulose fibres act as a contact surface for the bacteria, keeping them in suspension.

Numerous studies have demonstrated that the polysaccharides released by yeast walls provide valuable support in activating malolactic fermentation.

Safety and quality improvement

The use of Ecobiol FML improves the vitality of the inoculated bacterial strain by helping it to multiply. This makes it possible to reduce the risks of bacteria deviation due to contaminated microorganisms, thanks to greater dominance.

The addition of Ecobiol FML makes it possible to activate malolactic fermentation rapidly and complete the process swiftly in all types of wine. It has maximum effectiveness in wines characterized by difficult conditions for developing bacteria, such as wines with a low nitrogen content, high alcoholic strength, high acidity and low pH.

Composition

Derived from yeast hulls rich in bioavailable amino acids, mineral and vitamin cofactors associated with cellulose.

Characteristics

Appearance: powder.

Colour: ochre.

Dosage

20 g/hl of wine to be fermented.

Maximum permitted dose:

40 g/hl [EC Reg. 1622/00].

How to use

Carefully dissolve Ecobiol FML in a sufficient quantity of water or wine and add to the bulk to be treated after the inoculation of the bacteria.

Storage

Store in a cool, dry environment.

Once the package has been opened, it must be carefully re-closed and stored in a cool, dry environment.

Pack sizes

Cod. EXP56680100 - 1 kg paks



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