

LACTOENOS 450 PreAc®

Cenococcus oeni strain for a quick MLF start, combined with the exclusive production process: PreAc®.
Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with and the International Oenological Codex.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

- Strain with a high resistance to ethanol.
- One of the strains with the highest malolactic activity on the market in optimal conditions.
- Low production of diacetyl and ethyl lactate.
- Low volatile acidity (VA) production.
- No biogenic amine production.
- The blend of effectiveness and cost makes **LACTOENOS 450 PreAc®** the ideal preparation for the control and reliability of malolactic fermentation in white and red wines of any style.

TAV (% vol)	Up to 17
pH	From 3.5
Total SO ₂ (mg/L)	Up to 80
Temperature	From 16°C
C8 and C10	≤ 20 mg/L of C8 ≤ 5 mg/L of C10

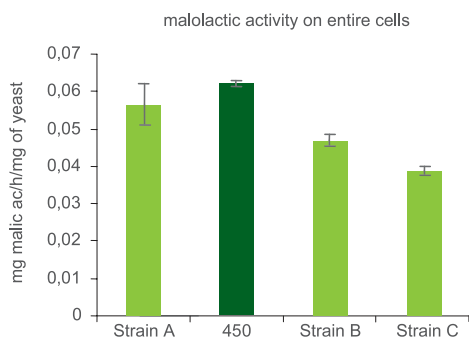
Survival and activity spectrum of the **LACTOENOS 450 PreAc®** bacteria:

LACTOENOS 450 PreAc® allows a rapid onset of MLF. Implementation is simple (in 30 minutes only for early co-inoculation and in 12 hours for late co-inoculation or post AF inoculation).

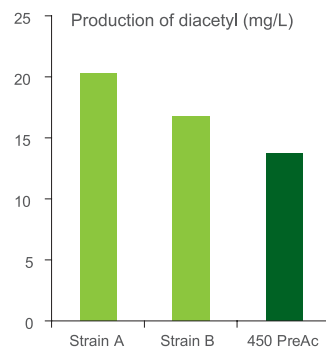
LACTOENOS 450 PreAc® is aromatically neutral and permits to preserve the fruity character of the wine.

NB: These parameters have a cumulatively inhibiting effect.

EXPERIMENTAL RESULTS



Malolactic activity: quantity of malate degraded per time unit (h) and per quantity of cells (mg of yeast), in buffer medium at 25°C.



Diacetyl production by 3 strains. Sample after MLF.
* Merlot wine, 2005.

PHYSICAL CHARACTERISTICS

Aspect powder

Colour clear beige

STANDARD ANALYSIS

Bacteria counted on each Petri dish CFU /g > 1,5.10¹¹

Mould CFU /g < 10³

Yeast CFU /g < 10³

Acetic bacteria CFU /g < 10⁴

Salmonella CFU /25g..... None

Staphylococcus CFU /1g..... None

Coliforms CFU /g..... < 10²

E. coli CFU /1g..... None

Lead < 2 ppm

Mercury < 1 ppm

Arsenic < 3 ppm

Cadmium < 1 ppm

PROTOCOL FOR USE

- Inoculate as soon as possible. There are several inoculation methods:
 - **Early co-inoculation** (bacteria inoculation 24 – 48h after the alcoholic fermentation start), technique more and developed that we advise for its many advantages like the optimisation of bacteria efficiency.
 - **Late co-inoculation** (inoculation at 1020 – 1010 density).
 - **Sequential inoculation.**
- Do not use, opened bags.
- Use a container inert and clean. Mix 1 L of mineral water and 1 L of wine et 20°C for 50 hL dose. Dilute **ENERGIZER®**, and then add the **LACTOENOS 450 PreAc®** dose. Homogenise and let it rest for 30minutes. in early co-inoculation, 12h at 20°C in late co-inoculation or sequential inoculation. Add to the tank.
- Maintain the tank temperature throughout the MLF (at about 20°C).
- In hard conditions (sluggish AF, poor medium or high alcoholic degree) and for a quicker MLF kinetic, add 20 g/hL of **MALOSTART®**.
- Respect the volume of wine indicated on the bacteria dose (50hL).

For optimal management of malolactic fermentation, please refer to the LAFFORT technical booklet « Good MLF management ».
In the case of co-inoculation, consult the technical booklet "Fermentation management - specific case: yeast / bacteria co-inoculation».

STORAGE

- Original sealed packaging.
- Optimal date of use: 30 months at -18°C.
18 months at +4°C.

PACKAGING

- Dose for 50 hL and 250 hL (**ENERGIZER®** supplied).

