LACTOENOS® SB3 Instant

Œnococcus œni acclimatised strain intended for the inoculation of red and white wines.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Œnology. In accordance with with the International Œnological Codex.

SPECIFICATIONS AND ŒNOLOGICAL APPLICATIONS

- Aromatic neutrality.
- Low production of diacetyl and ethyl lactate.
- Low volatile acidity (VA) production.
- No biogenic amine production.

TAV (% vol)	Up to 15
pH	From 3.3
Total SO_2 (mg/L)	Up to 50
Temperature	From 16°C
C8 and C10	≤ 20 mg/L of C8 ≤ 5 mg/L of C10

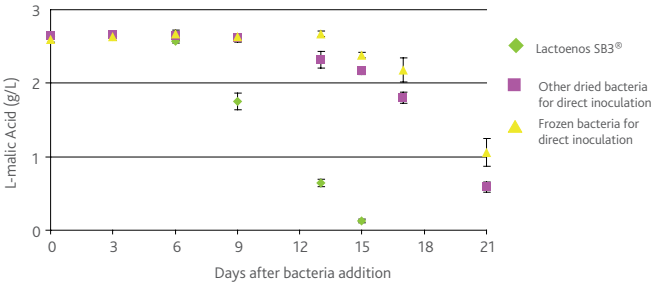
Survival and activity spectrum of the **LACTOENOS® SB3** bacteria:

LACTOENOS® SB3 is intended for any type of wine, more especially for wines undergoing malolactic fermentation (MLF) in barrels (the strain plays a positive role in revealing woody notes).

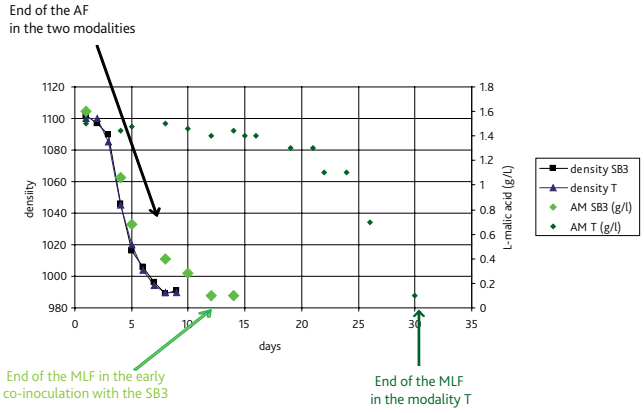
LACTOENOS® SB3 is aromatically neutral and permits the fruit characters of the wine to be retained.

NB: These parameters have a cumulatively inhibiting effect.

EXPERIMENTAL RESULTS



Merlot (Ethanol content=13.4 % vol., pH=3.42, total SO_2=46 mg/L) FML in barrels : inoculation after barreling



SB3®: inoculation with the LACTOENOS SB3® (1 g/hL) T: inoculation with another bacteria at the end of the AF.

Grenache (Ethanol content=14.8 % vol., pH=3.73, total SO_2=60 mg/L)

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PHYSICAL CHARACTERISTICS

Aspect	powder
Colour	cream

STANDARD ANALYSIS

Bacteria counted on each Petri dish CFU /g	> $1,5.10^{11}$	Coliforms CFU /g	< 10^2
Mould CFU /g	< 10^3	*E. coli* CFU /1g	absence
Yeast CFU /g	< 10^3	Lead	< 2 ppm
Acetic bacteria CFU /g	< 10^4	Mercury	< 1 ppm
Salmonella CFU /25g	None	Arsenic	< 3 ppm
Staphylococcus CFU /1g	None	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. Rehydrate the bacteria in 20 times its weight in mineral water at 20°C during 15 minutes. Add to the tank and homogenise anaerobically.
- 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 2.5 hL, 25 hL and 250 hL.

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