

## Malolactic Fermentation

### SIHALACT™ Oeno

#### *Oenococcus Oeni*

**SIHALACT Oeno malolactic bacteria is a new lactic acid bacterial strain (*oenococcus oeni*) for red, rosé, and white wine processing that was selected from a German wine. As a reactivation culture SIHALACT Oeno malolactic bacteria guarantees fast and safe malolactic fermentation (MF). The high malolactic activity of the lactic acid bacterial strain ensures optimal MF, particularly at low inoculation temperatures.**

The specific qualities of SIHALACT Oeno malolactic bacteria:

- Universally applicable for red, rosé, and white wine processing
- Low diacetyl formation
- Inoculation parameter: pH value  $\geq 3.2$
- Inoculation parameter: temperature  $> 63\text{ }^{\circ}\text{F}$  ( $17\text{ }^{\circ}\text{C}$ )
- Inoculation parameter: free  $\text{SO}_2 < 0.13\text{ lb}/1,000\text{ gal}$  ( $15\text{ mg/l}$ )
- Alcohol tolerance up to 15% by vol.
- No histamine formation
- Particularly suitable for inoculation after alcoholic fermentation (residual sugar concentration  $< 0.83\text{ lb}/1,000\text{ gal}$  ( $10\text{ g/l}$ ) at pH  $> 3.5$ )

#### Application and Dosage

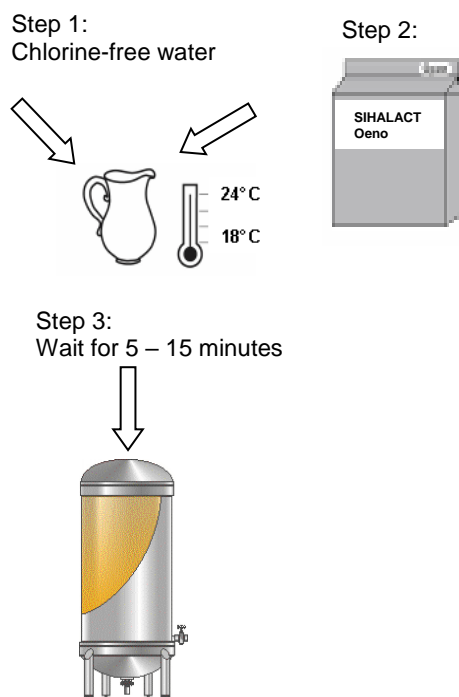
Do not use less than the recommended quantity. A lower dosage would significantly reduce the number of inoculation cells, resulting in much reduced inhibition of spontaneous lactic acid bacteria.

SIHALACT Oeno malolactic bacteria can be reactivated and sprinkled into the wine once the alcoholic fermentation is complete ( $< 0.83\text{ lb}/1,000\text{ gal}$  ( $10\text{ g/l}$ ) residual sugar at pH  $> 3.5$ ). Intensive contact with oxygen through strong agitation or recirculation should be avoided. This is also the reason why the container should be kept sealed during MF.

#### Reactivation instructions

For 264 gal (10 hl), sprinkle the contents of the package in 17 fl oz (500 ml) of chlorine-free water at  $64 - 75\text{ }^{\circ}\text{F}$  ( $18 - 24\text{ }^{\circ}\text{C}$ ) and stir slightly. Wait for 5 – 15 minutes. The lactic acid bacteria suspension can then be added directly to the tank.

For 660 gal (25 hl), sprinkle the contents of the package in 34 fl oz (1 l) of chlorine-free water at  $64 - 75\text{ }^{\circ}\text{F}$  ( $18 - 24\text{ }^{\circ}\text{C}$ ) and stir slightly. As for the 264 gal (10 hl) packs, wait for 5 – 15 minutes before inoculating the tank.



A direct inoculation of SIHALACT Oeno malolactic bacteria is also possible.

#### Product Characteristics

SIHALACT Oeno malolactic bacteria contains freeze-dried *oenococcus oeni* cells.

The selection criteria for the development of the product were: targeted MF, high alcohol and  $\text{SO}_2$  tolerance, low pH values, and preservation of primary fruit aromas.

#### Important Notes

After receipt, the package must be stored in a freezer at  $-0.4\text{ }^{\circ}\text{F}$  ( $-18\text{ }^{\circ}\text{C}$ ) until it is used. In order to avoid damage through atmospheric oxygen, do not open the package until you intend to use it.

The optimal wine temperature for inoculation is between 64 – 77°F (18 – 25 °C). The wine temperature should not be less than 63 °F (17 °C). The pH value should be > 3.2. At lower pH values deacidification of the must is recommended. The wines to be inoculated should have a maximum alcohol concentration of 15% by vol., in order to achieve optimal MF with SIHALACT Oeno malolactic bacteria.

MF tends to start 2 – 3 days after inoculation with SIHALACT Oeno malolactic bacteria and is completed after 1 to 2 weeks, depending on the wine parameters.

## Safety

When used and handled correctly, there are no known unfavorable effects associated with SIHALACT Oeno malolactic bacteria.

Since SIHALACT Oeno malolactic bacteria can be mixed in easily, there are no health risks associated with the application.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.

## Storage

SIHALACT Oeno malolactic bacteria is delivered in a gastight and watertight laminated film package. The product must be stored at -0.4 °F (-18 °C, freezer). Under these conditions we guarantee full activity for a minimum of 36 months.

At 40 °F (4 °C) the product remains active for a minimum of 18 months.

It is not necessary to adapt the temperature of the wine.

## Delivery Information

SIHALACT Oeno malolactic bacteria is available in the following package sizes for

132 gal (5 hl) of wine pack (laminated aluminum foil) - article no. 93.459.903

660 gal (25 hl) of wine pack (laminated aluminum foil) - article no. 93.459.905

2,640 gal (100 hl) of wine pack (laminated aluminum foil) - article no. 93.459.907

## Certified Quality

SIHALACT Oeno malolactic bacteria is inspected regularly during the production process to ensure uniformly high product quality.

These inspections include technical function criteria as well as safeness in accordance with relevant laws governing production of foods. Strict controls are carried out immediately prior to and during final packaging.

SIHALACT Oeno malolactic bacteria meets the purity criteria of the International Codex for Wine Processing Agents and complies with the German Wine Law.

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