

*Oenococcus oeni* bacteria culture for malolactic fermentation under challenging fermentation conditions.

# MaLO Ferm PLUS

## ORIGIN:

*Oenococcus oeni* bacteria selected by Oenobrand, France.

## APPLICATION:

Bacteria for completing malolactic fermentation under challenging low pH, high sulphur and high alcohol conditions.

- Sequential inoculation
- Red and white premium wines
- Produces little to no diacetyl
- Freshness and varietal character of the wine is preserved
- Displays a short lag phase and good fermentation kinetics

## TECHNICAL PROPERTIES:

Temperature tolerance: 14°C

pH > 3.1

Total SO<sub>2</sub> at inoculation < 60 mg/L

Alcohol tolerance: 16% (v/v)

No biogenic amine production

## USAGE INSTRUCTIONS:

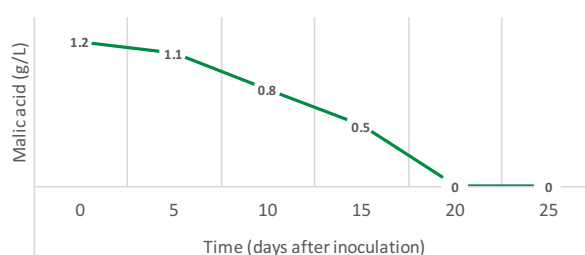
NO REHYDRATION REQUIRED.

For best distribution, dissolve one sachet in 500 ml of chlorine free water at 20°C, for 15 minutes maximum. Stir gently to disperse. Inoculate the bacteria after the completion of alcoholic fermentation. Also suitable for co-inoculation.

### The degradation of malic acid (g/L) during sequential inoculation in Nebbiolo wine (Italy).

Alcohol (%)	Volatile acidity (g/L)	Total acidity (g/L)	pH	Residual sugar (g/L)	Total SO <sub>2</sub> (mg/L)	Malic acid (g/L)
14.7	0.39	9.0	3.2	0.75	27.9	1.2

### Wine parameters before inoculation of the bacteria.



## DOSAGE: 1 g/hL

## STORAGE:

Product can be stored for 18 months at 4°C or 36 months at -18°C.



DISTRIBUTOR:

### OENOBRANDS SAS

Parc Agropolis II - Bât. 5  
2196 boulevard de la Lironde  
CS 34603 F-34397 Montpellier Cedex 5

[info@oenobrands.com](mailto:info@oenobrands.com)  
[www.oenobrands.com](http://www.oenobrands.com)

RCS Montpellier - SIREN 521 285 304

DISCLAIMER: Diligent care has been taken to ensure that the information provided here is accurate. Since the user's specific conditions of use and application are beyond our control, we give no warranty and make no representation regarding the results which may be obtained by the user. The user is responsible for determining the suitability and legal status of the use intended for our products.