

Freeze dried bacteria for malolactic fermentation in 5.000 hl of wine

The solution for high volume malo-lactic fermentations

MaxBacti HF2 was developed for the secure application of freeze dried strains of *Oenococcus oeni* and was isolated from a Pinot Noir wine.

- **Maximum security and low cost for the vinification in big volumes**
- **Low costs & easy to use, one 7,5 kg big pack is suitable for 5.000 hl of wine**
- **No extra build up culture – no more low temperature freezer necessary**

New A³ process !

The new **A³** process accommodates an increased number of active cells in combination with a so far unreached fast activation and perfected adaption of the bacteria for the inoculation in wine or must.

- **For fruity red and white wines. No more diacetyl flavour and no more volatile acids!**
- **Increase of the survival rate of the bacteria at inoculation.**
- **Ideal adaptation to difficult conditions in wine already in 8-12 hours!**

Oenological properties

- pH range from 3,0 to 4,2
- Ethanol tolerant up to 16% vol.
- SO₂ tolerance at pH 3,3 < 40ppm
- Temperature range: >13-26°C
- For red and white wine

Practical application advice

1. Dissolve the freeze dried product of **MaxBacti™ HF2** for **5.000 hl in 120 litres** none chlorinated water at **23-28°C**. Stir for approx. **5-8 min.** until it's fully dissolved. After **8 hours stir well again** to avoid CO₂ production.
2. Inoculation of wine after **min. 8 to max. 12** hours, keeping the solution at **23-28°C**.
3. By reaching a pH of **3,8** the bacteria are **completely activated**. For an optimal result an inoculation between pH **3,6** and **3,7** is required, verify with a pH meter if necessary.
4. Inoculation at the end of the primary fermentation is required (10-20g residual sugar). **MaxBacti™ HF2** is also well suitable for a simultaneous inoculation, e.g. at low pH.

Shelf life

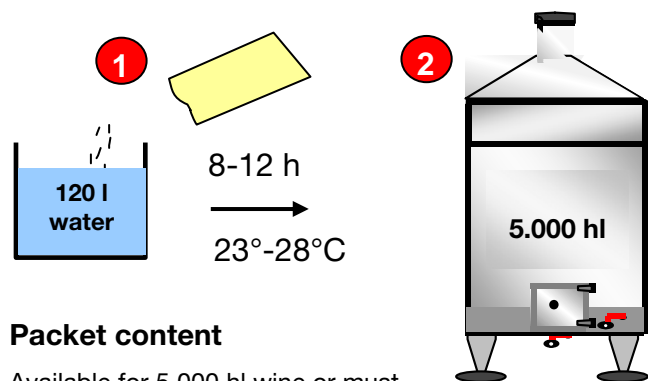
2 years at min. -18°C, 4 weeks at 4°C

Additional information

After activation the suspension can be stored at **4-6°C for max. 5 days**. The temperature of the suspension has to be adjusted to the wine in order to avoid a temperature shock. Stir again well before inoculation.

For a correct suspension it's important to use exactly **120 litres of water** for one pouch of **MaxBacti™ HF2**. The addition of SO₂ can be done right after the completion of the MLF in order to avoid the growth of other undesired micro-organisms.

The addition of **Thiamine (Vit.B1)** or **FermControl™** to the primary fermentation is recommended to lower the SO₂ formation of yeast.



Packet content

Available for 5.000 hl wine or must.
Freeze-dried MLF starter cultures
Oenococcus oeni with a minimum cell count of
> 2 x 10¹¹ CFU/g. Strain: 21224.