



# MaloBacti™

October 2008, Breisach

## Malobacti™ CN1, a GMO free product!

Our new unique Malobacti™CN1 culture, that do not degrade the citric acid in the wine during the malolactic fermentation contain a special strain of *Oenococcus oeni* selected from a Californian wine.

The ability of the strain to ferment citric acid has been removed by traditional mutagenization technique and new selection methods. We guarantee that the MaloBacti™ CN1 strain is **not** a Genetic Modified Organism (GMO) and that no GMO techniques have been used during the development of the MaloBacti™CN1 strain and that no GMO ingredients are used during the manufacturing of the culture.

Carsten Heinemeyer



Managing Director  
2BFermControl GmbH