



MaloControl™

Special nutrition supplement
for the support of MLF bacteria
metabolism

2B Fermcontrol GmbH, FERMENTATION TECHNOLOGY & ENOLOGY

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General

Stuck or sluggish malolactic fermentations (MLF) are still present problems in the wine industry. The reasons for sluggish MLF's are multiple. The main inhibitory factor is an elevated SO₂ content in the subject wine. Elevated levels of SO₂ evolve from the primary fermentation due to the lack of essential nutrition. To overcome this problem 2B has developed **MaloControl** to balance the nutrition for the MLF bacteria.

MLF bacteria have a specific requirement of nutrition that is different to yeast. This specific nutrition requirement is an important factor when considering a successful MLF.

MaloControl provides a balanced combination of MLF nutrition compounds and co-factors that compensates for natural deficits in the grapes. It enables the bacteria to have an optimal metabolism and to increase the malolactic activity.

Practical Use

MaloControl will be delivered in 100g pouches.
MaloControl can be used on all wines.

Dissolve the recommended dose in either warm water or juice (20-30°C). Stir until you get a homogenous suspension without any solids.

Add the suspension of **MaloControl** before the wine is to be inoculated with the MLF starter culture.

To give best results in all wines, but especially in wines from dry vineyards or parcels known to have a low nutrition profile (see table opposite).

Dosage

Wines from ave. YAN vineyards >120 ppm YAN	4 g /100L
Wines from low YAN vineyards < 120 ppm YAN	8g /100L

The content of YAN indicates the required dose rate to be used.

MaloControl is designed to increase the performance of **MaloBacti™** starter cultures in harsh conditions.

Properties

MaloControl improves the ability of MLF bacteria to grow under difficult conditions in the base wine. All metabolic functions of the bacteria will be improved and the malolactic activity will be increased.

MaloControl will

- Improve the metabolism of the bacteria population during the entire fermentation.
- Increase the malolactic activity.
- Provide better conditions for an easier MLF

Shelf life

MaloControl will be delivered in vacuum-packed aluminium pouches. Max. 36 months at 15°C, store in cool, dry conditions. Storage at high temperatures will damage the product. Open pouches must be used immediately.

Ingredients

MaloControl is a blend of naturally derived vitamins, trace elements and a special purified yeast preparation. The special purification process ensures a microbial integrity. All ingredients are naturally present in healthy grapes. **MaloControl** is GMO free.

For further information please contact:

2BFermControl GmbH
Rempartstraße 2,
D-29206 Breisach am Rhein
Germany
Email: info@2bfermcontrol.com
Phone: +49(0)7677/911531
Fax: +49(0)7677/911576