



Product specification for ViniBacti™222

NAME	ViniBacti 222
BACTERIA SPECIES	<i>Oenococcus oeni</i> , strain DSM 15568
TAXONOMY	Coccus, heterofermentative
ENOLOGY PROPERTIES	
Temperature range	15-26°C (59-79°F)
pH tolerance	Minimum 3.0
Ethanol tolerance	16% vol.
SO ₂ tolerance	Red wine: SO ₂ addition should not exceed 60 ppm at the juice stage. White wine: SO ₂ addition should not exceed 30 ppm at the juice stage.
Yeast	Use yeast strain with low SO ₂ production for the alcoholic fermentation.
PACKAGE CONTENT	
Product	Freeze dried <i>Oenococcus oeni</i> bacteria added glucose and fructose.
Package size	120 g for 25 hl wine 1200 g for 250 hl wine
Bacteria cell number	>2 x 10 ¹⁰ CFU/g
Bacteria activity	pH < 3.6 when 12 g product is dissolved in 100 ml water and incubated 24 hours at 25°C
Shelf life	2 years in the freezer at -18°C (-1°F). 1 month in the refrigerator at +5°C (+41°F)
MICROBIAL QUALITY	
Yeast	<10 ² CFU/g
Mould	<10 ² CFU/g
Other lactic acid bacteria	<10 ⁴ CFU/g
Acetic acid bacteria	<10 ² CFU/g
E. Coli	<10 CFU/g
Listeria	Negative in 25 g
Salmonella	Negative in 25 g