

# SPECIFICATION SHEET

## MALOTABS™

### LACTIC ACID BACTERIA FOR OENOLOGICAL USE

Lactic acid bacteria in tablet form, obtained by lyophilization and tableting process - packaged in laminated foil.

**70508-25-ET:** BOX (5x2,5 hL)

### PHYSICAL PROPERTIES

#### APPEARANCE & ODOUR

- White to beige colour
- Slight odour of fermentation

#### INGREDIENTS

- Active freeze-dried bacteria *Oenococcus oeni* sp., microcrystalline cellulose and potassium bicarbonate as carrier

### FREEZE DRIED BACTERIA SPECIFICATIONS (in compliance with OIV codex)

Viable bacteria .....	> 10 <sup>11</sup> CFU/g
Dry matter .....	> 92 %
Coliform.....	< 10 <sup>2</sup> CFU/g
<i>E. coli</i> .....	Absent in 1 g
<i>S. aureus</i> .....	Absent in 1 g
<i>Salmonella</i> .....	Absent in 25 g
Acetic Bacteria .....	< 10 <sup>4</sup> CFU/g
Moulds .....	< 10 <sup>3</sup> CFU/g
Yeast.....	< 10 <sup>3</sup> CFU/g
Lead .....	< 2 mg/kg
Mercury .....	< 1 mg/kg
Arsenic .....	< 3 mg/kg
Cadmium.....	< 1 mg/kg

### INSTRUCTIONS FOR USE

One sachet for right quantity of hL indicated on label.

Direct inoculation without rehydration: open the sachet and add one tablet of bacteria in the wine into the barrel of maximum 2,5HL.

### STORAGE & SHELF LIFE

Store in a dry and cool place.

Shelf life: 18 months at 4°C or 36 months at -18°C in original sealed packaging. Use once opened.

Transport: tolerant to exposure to < 25 °C for up to 3 weeks without impacting the product quality.

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