

# Specification Sheet

## LALVIN VP 41 MBR

FOR OENOLOGICAL USE

Lactic acid bacteria in powder form, obtained by lyophilisation and packaged in laminated foil.

**70508-37-09** : 250 hl

**70508-34-09** : 25 hl

**70508-25-09** : 2,5 hl

### PHYSICAL PROPERTIES

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#### APPEARANCE & ODOUR

- White to beige colour
- Slight odour of fermentation

#### INGREDIENT

- Active freeze-dried bacteria *Oenococcus oeni* sp. and maltodextrine as carrier.

### PRODUCT SPECIFICATION (In compliance with OIV codex)

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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

### HEAVY METALS TYPICAL ANALYSIS

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Lead	< 2 mg / kg
Mercury	< 1 mg / kg
Arsenic	< 3 mg / kg
Cadmium	< 1 mg / kg

### PREPARATION

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Rehydrate contents of one sachet in clean chlorine-free water at 20°C, maximum 15 minutes. To inoculate, add directly to the wine towards the end of the alcoholic fermentation, then stir gently to evenly distribute the bacteria.

### DOSAGE

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One sachet for right quantity of hL indicated on label.

### STORAGE and SHELF LIFE

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Store in a dry and cold place.  
18 months at 4°C or 30 months at -20°C in original sealed packaging.  
Use once opened.



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