LALLEMAND OENOLOGY

SPECIFICATION SHEET

ML PRIME™

LACTIC ACID BACTERIA FOR OENOLOGICAL USE

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

70541-37-27: Doses for 25 hL
70541-34-27: Doses for 2,5 hL

PHYSICAL PROPERTIES

APPEARANCE & ODOUR
• White to beige colour
• Slight odour of fermentation

INGREDIENTS
• Active freeze-dried bacteria *Lactiplantibacillus plantarum* sp. and maltodextrin as carrier.

FREEZE DRIED BACTERIA SPECIFICATIONS

Viable bacteria	$> 10^{11}$ CFU/g
Dry matter	> 92 %
Coliform	$< 10^2$ CFU/g
E. coli	Absent in 1 g
S. aureus	Absent in 1 g
Salmonella	Absent in 25 g
Acetic Bacteria	$< 10^4$ CFU/g
Moulds	$< 10^3$ CFU/g
Yeast	$< 10^3$ CFU/g
Lead	< 0.1 ppm
Mercury	< 0.1 ppm
Arsenic	< 0.1 ppm
Cadmium	< 0.1 ppm

INSTRUCTIONS FOR USE

One sachet for right quantity of hL indicated on label.
Direct inoculation in must or wine without rehydration is possible. To inoculate, add directly the content of one sachet to the must/wine to be fermented. Then stir gently to evenly distribute the bacteria.

For better distribution of bacteria in the tank, we recommend the following:
Rehydrate content of one sachet in clean chlorine-free water at 20°C for a maximum of 15 minutes. Then, add directly to the must/wine to be fermented.

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.

www.lallemandwine.com

WINE YEASTS · WINE BACTERIA · NUTRIENTS /PROTECTORS · SPECIFIC YEAST DERIVATIVES · ENZYMES · CHITOSAN · VINEYARD SOLUTIONS

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LALLEMAND OENOLOGY
Original by culture