

Malo™/ Medi/ MaxBacti™ AF3

▶ 1. Product and company identification

Product Name:	▶ Malo/ Medi / MaxBacti™ AF3
Intended use:	▶ freeze dried bacteria culture for induction of malolactic fermentation in wine
Bacteria species:	▶ <i>Oenococcus oeni</i> , strain DSM 22582
Taxonomy:	▶ Coccus, heterofermentative
Customs tariff number:	▶ 3002 9050
Batch / best before	▶ 0.869.12 10/2023 *Extended to 2024
Supplier:	▶ 2B FermControl GmbH Rempartstraße 2, 79206 Breisach a. Rh., Germany Phone: +49 7667 9669050 Fax: +49 7667 9669051 www.2BFermControl.com info@2BFermControl.com

▶ 2. Oenology properties

Temperature range:	▶ > 15-26°C (59-79°F)
pH tolerance:	▶ Min. 3.3
Ethanol tolerance:	▶ Max. 17% vol.
SO ₂ tolerance:	▶ Max. 60 mg/L complete SO ₂ at pH 3.4 ▶ Red wine: SO ₂ -addition max. 60ppm at juice stage ▶ White wine: SO ₂ -addition max. 50ppm at juice stage
Yeast:	▶ Use yeast strain with low SO ₂ production for the alcoholic fermentation

▶ 3. Package content

Content:	▶ Freeze dried <i>Oenococcus oeni</i> bacteria added Glucose and Fructose
Package size:	▶ 25 hL wine = dissolve in 1 L of water to activate ▶ 250 hL wine = dissolve in 10 L of water to activate ▶ 1000 hL wine = dissolve in 40 L of water to activate ▶ 5000 hL wine = dissolve in 200 L of water to activate
Bacteria cell number:	▶ > 2 x 10 ¹¹ CFU/g
Bacteria activity:	▶ pH < 3.6 when a 25hL / 250hL pouch of product is dissolved in 1L/10L water and incubated for 8 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)

▶ 4. Microbiological quality

Yeast:	▶ <10 ² CFU/g
Mould:	▶ <10 ² CFU /g
Other:	▶ <10 ⁴ CFU /g
Lactic bacteria:	▶ <10 ² CFU /g
Acetic acid bacteria:	▶ <10 CFU /g
E. Coli:	▶ <10 CFU /g
Listeria:	▶ Negative in 25g
Salmonella:	▶ Negative in 25g

▶ **5. Confirmation**

Confirmed by:

Position:

Date:

Signature:

▶ Dipl. Ing. Oen. Carsten Heinemeyer

▶ General Manager

▶ 15.12.2015


