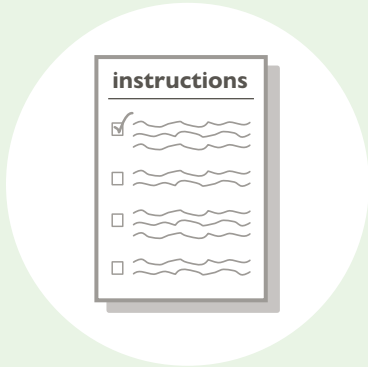




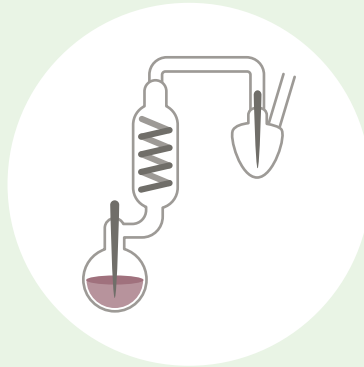
# MaloBacti Activation Instructions

MaloBacti™ strains are not build-up cultures. We deliver you the full cell count so all you have to do is activate the bacteria in water; that's why wine is not required for the activation. As always, when dealing with yeast or bacteria it is extremely important to strictly follow the activation instructions.



## STEP 1

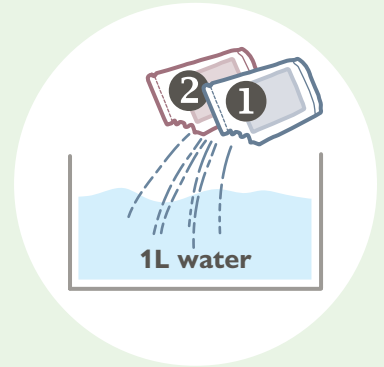
PLEASE FOLLOW INSTRUCTIONS CAREFULLY.



## STEP 2

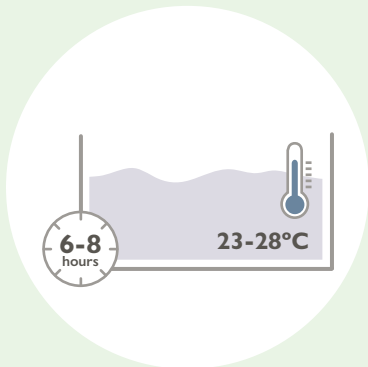
Check wine parameters\*

*\*Even if wine parameters are within range we can not guarantee MLF due to other inhibitory factors that can be present in all wines.*



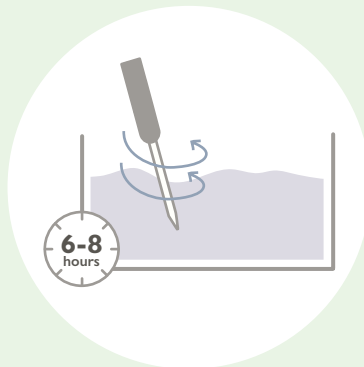
## STEP 3

Add chamber 1 to 1L of non-chlorinated, non-distilled water at 23-28°C. Stir well. Then add chamber 2 stir well.



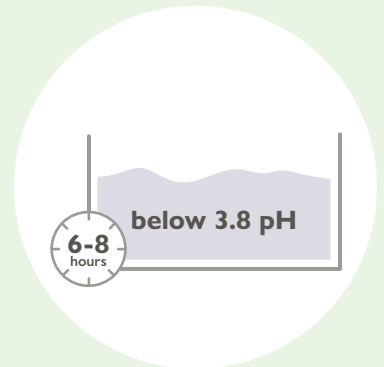
## STEP 4

Activate the suspension in a warm environment (23-28°C) for 6-8hrs.



## STEP 5

During activation, stir suspension twice.



## STEP 6

Within 6-8 hours, the pH should drop to 3.6-3.8. The bacteria are now completely activated. Verify with a pH meter.



## STEP 7

Stir suspension and inoculate directly into 2500L of wine. Mix well.



## STEP 8

Maintain wine temperature between 18-20°C.

### Recommendation

Consider using MaloControl™ nutrient in the following circumstances:

- low pH wines
- high Alcohol wines
- low YAN juices resulting in difficult primary ferment.

25hL pouch = 1L non-chlorinated water

250hL pouch = 10L non-chlorinated water

1000hL pouch = 40L non-chlorinated water

After complete activation, the suspension can be stored at 4-6°C for maximum of 5 days. Bring suspension to >17°C and stir before inoculation.

DI packets must be used immediately after opening. The contents can be dissolved in 4 litres of wine when adding to smaller tanks or barrels (i.e 25ml per 225ml barrel).

