



MaloBacti™ Comparison Chart



	MaloBacti™ CN1	MaloBacti™ HF2 & DI	MaloBacti™ AF3
Bacteria species	<i>Oenococcus oeni</i>	<i>Oenococcus oeni</i>	<i>Oenococcus oeni</i>
Strain	DSM22827	DSM21224	DSM22582
Minimum cell count	> 2x10 ¹¹ CFU/g	> 2x10 ¹¹ CFU/g	> 2x10 ¹¹ CFU/g
Temperature	16-26°C	13-26°C	15-26°C
pH range	3.2-4.2	3.0-4.2	3.3-4.2
Alcohol	max 14.5%	max 16%	max 17%
Total SO₂ tolerance	< 20ppm @ pH 3.3	< 40ppm @ pH 3.3	< 60ppm @ pH 3.4
SO₂ addition at juice stage			
- White wines	max 25ppm	max 50ppm	max 50ppm
- Red wines	max 50ppm	max 60ppm	max 60ppm
Yeast strain for alcoholic fermentation			
- SO ₂ production	Low	Low to medium	Low to medium
- Nutrient demand	Low	Low	Low
- Recommended	VitiFerm BIO - Alba Fria, Pinot Alba, Rubino Extra, Sauvage		
Inoculation method			
- Simultaneous inoculation	Yes	Yes	Yes
- Co-inoculation	Highly recommended	Yes	Yes
- Traditional inoculation	Yes	Yes	Yes
White wines			
Sav Blanc / Semillon	check pH / TSO2	√	×
Chardonnay	check pH	√	check pH
Pinot Gris	√	√	√
Viognier	√	√	√
Sparkling base	check pH	√	×
Red wines			
Rosé	√	√	check pH
Pinot Noir	√	√	√
Syrah	√	√	√
Shiraz	check alc	√	√
Cabernet / Merlot / Malbec	check alc	√	√
Tempranillo	check alc	√	√
Grenache	check alc	√	√
Sangiovese / Nebbiolo	check alc	√	√
Storage advice / Shelf life			
Pack size	Freeze dried in 25hL, 250hL, 1000hL, 5000hL (MaxBacti)		
Packaging	Aluminium foil bag		
Shelf life	Store frozen		
Storage advice	2 years at -18°C (in freezer) 4 weeks at 5°C (in fridge) 5 days at 4-6°C if product already activated. Always activate entire contents of pouch at one time for standard activation MLF.		

