



# LACTOENOS® SB3 Direct

*Enococcus oeni* acclimatised strain intended for direct inoculation of **red wines**.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology. In accordance with the current EU regulation n° 2019/934.

## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

- Aromatic neutrality.
- Low volatile acidity (VA) production.
- No biogenic amine production.

ABV (% vol)	Up to 15
pH	From 3.3
Total SO <sub>2</sub> (mg/L)	Up to 40
Temperature	From 18°C (60.8°F)

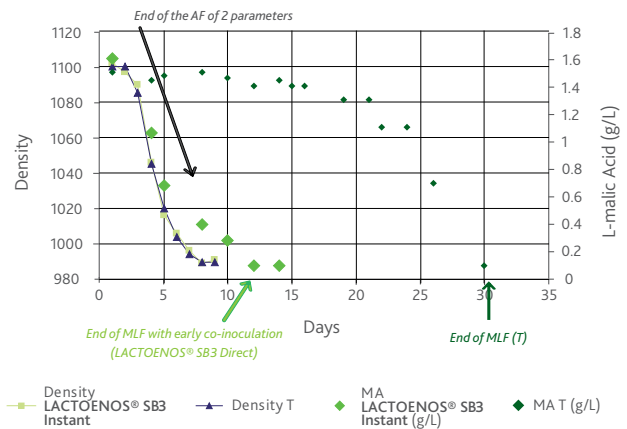
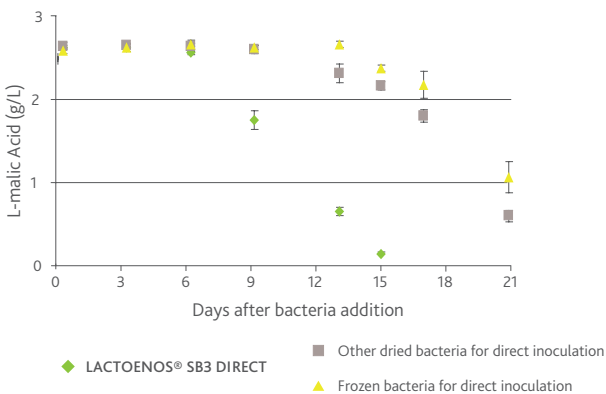
Survival and activity spectrum of the **LACTOENOS® SB3 Direct** bacteria:

**LACTOENOS® SB3 Direct** is intended for red wines undergoing malolactic fermentation (MLF) in barrels (the strain plays a positive role in revealing woody notes).

**LACTOENOS® SB3 Direct** is aromatically neutral and permits the fruit characters of the wine to be retained.

NB: These parameters have a cumulatively inhibiting effect.

## EXPERIMENTAL RESULTS



Merlot (Ethanol content = 13.4 % vol., pH = 3.42, total SO<sub>2</sub> = 46 mg/L)  
FML in barrels: inoculation after barreling.

Inoculation with **LACTOENOS® SB3 Direct** (1 g/hL) T: inoculation with another bacteria at the end of the AF. Grenache (Ethanol content = 14.8 % vol., pH = 3.73, total SO<sub>2</sub> = 60 mg/L)



## PHYSICAL CHARACTERISTICS

Aspect ..... powder

Colour ..... cream

## CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity (%) ..... < 8

Bacteria counted on each Petri dish (CFU/g) ..... > 10<sup>11</sup>

Mould (CFU/g) ..... < 10<sup>3</sup>

Yeast (CFU/g) ..... < 10<sup>3</sup>

Acetic bacteria (CFU/g) ..... < 10<sup>4</sup>

*Salmonella* (/25g) ..... none

*Staphylococcus* (/g) ..... none

Coliforms (CFU/g) ..... < 10<sup>2</sup>

*E. coli* (/g) ..... none

Lead (ppm) ..... < 2

Mercury (ppm) ..... < 1

Arsenic (ppm) ..... < 3

Cadmium (ppm) ..... < 1

## PROTOCOL FOR USE

- Inoculate as soon as possible. There are several inoculation methods:
  - **Early co-inoculation** (bacteria inoculation 24 – 72h after the alcoholic fermentation start).
  - **Late co-inoculation** (inoculation at 1020 – 1010 density).
  - **Sequential inoculation**.
- Adjust the temperature of the tank to 20°C/68°F. Allow the bacteria bag to warm slowly to room temperature 30 min before use. Open and pour the content of the bacteria directly into the tank. Homogenize anaerobically.
- Maintain the tank temperature throughout the MLF (at about 20°C/68°F).
- In hard conditions (sluggish AF, high total SO<sub>2</sub>, low pH, poor medium or high alcoholic degree) and for a quicker MLF kinetic, add 20 -40 g/hL of **MALOBOOST**®.
- Respect the volume of wine indicated on the bacteria dose (25 hL or 250 hL).

\* *Rehydration is also an option: Rehydrate the contents of the freeze-dried bacteria in 20 times its weight in non-chlorinated water at 20°C (68°F) for 15 minutes maximum and add to must/wine.*

## STORAGE RECOMMENDATION

- On reception, keep refrigerated (-18°C or +4°C) in its unopened original packaging.
- Optimal date of use: 36 months at -18°C.  
18 months at +4°C.
- Do not use opened packaging.

## PACKAGING

- Dose for 25 hL and 250 hL.

