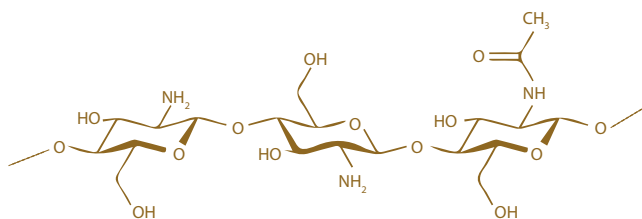


OENOBrett® ORG

100% chitosan based product of fungal origin for the control of the *Brettanomyces* spoilage.
 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.



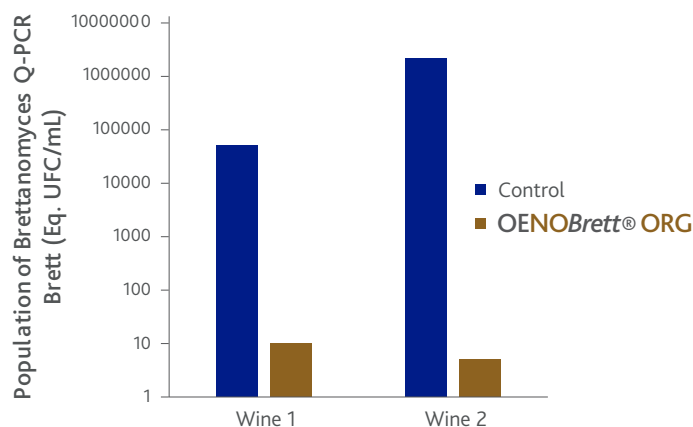
Chitosan is extracted from the fungus *Aspergillus niger*. Its antagonism towards spoilage yeasts has been proven in numerous publications and scientific articles.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

OENOBRETT® ORG is a fungal origin (*Aspergillus niger*) and is 100% chitosan based, that is non GMO and allergen-free. It offers an efficient protection against undesirable microorganism, mainly *Brettanomyces* yeasts.

EXPERIMENTAL RESULTS

- Treatment with OENOBRETT® ORG on 2 wines naturally contaminated by *Brettanomyces bruxellensis*.
 Treatment at 4 g/hL (40 ppm) and Q-PCR Brett analysis 10 days after treatment.



PHYSICAL CHARACTERISTICS

Aspect thin powder Colour clear beige

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Acetylation degree (mol %)	0 - 30	<i>Salmonella</i> (/25 g)	none
Loss on drying (%)	< 10	Coliforms (CFU/g)	< 10 ²
Ash (%)	< 3	Lead (ppm)	< 1
Insoluble matter (%)	< 5	Arsenic (ppm)	< 1
Residual glucans (%)	> 2	Mercury (ppm)	< 0.1
Viscosity in solution 1% (%)	< 15	Cadmium (ppm)	< 1
Total viable germs (CFU/g)	< 10 ³		

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- Treatment must be done after the completion of both AF and MLF.
- Adjust wine SO₂ in accordance to good oenological practices.

DOSAGE

Recommended dosage: 4 - 10 g/hL (40 - 100 ppm).
EU Regulation: Maximum legal dosage: 10 g/hL (100 ppm)
(to decrease the population of undesirable microorganismes, especially *Brettanomyces*).

IMPLEMENTATION

- Dissolve in ten times its weight in water or wine – Use a clean and inert container.
- Introduce the preparation into the wine, homogenise well.
- Possible racking after 8 days of treatment.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 3 years.

PACKAGING

100 g tin.

