

# LACTOENOS B28 PreAc®

*Enococcus œni* strain which is particularly active in difficult conditions, produced by an exclusive production procedure (PreAc). This product is in accordance with the oenological codex and TTB regulation

## SPECIFICATIONS

- Good resistance to medium-chain fatty acids (C8 and C10)
- Rapid onset of malolactic activity even in difficult conditions

## ENOLOGICAL APPLICATIONS

Activity spectrum of the LACTOENOS B28 PreAc® bacteria:

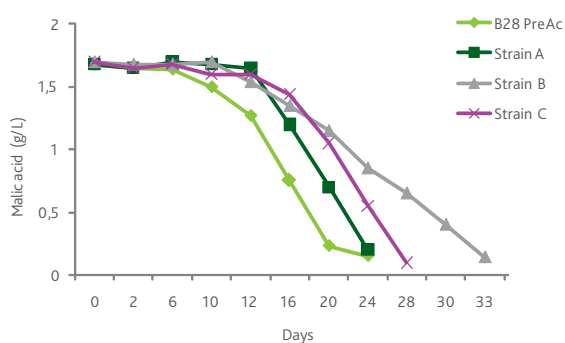
ASV (% vol)	Up to 17
pH	Above 3,3
C8 and C10	≤ 50 mg /L of C8 ≤ 10 mg / L of C10
Temperature	Above 16°C

*these parameters have a cumulatively inhibiting effect.*

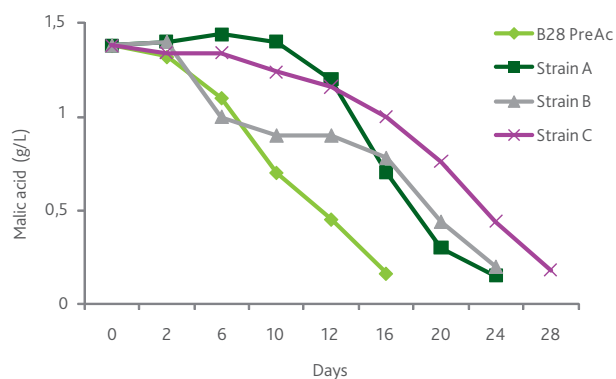
LACTOENOS B28 PreAc® is adapted to white and red wines that accumulate conditions that are stressful for bacteria (average C8 and C10 fatty acid contents, low malic acid concentrations, high tartaric acid contents, high TPI, low pH).

LACTOENOS B28 PreAc® is particularly effective (resistant and active) on any type of wine presenting multiple difficult conditions.

## EXPERIMENTAL RESULTS



Comparison between LACTOENOS B28 PreAc® and other malolactic yeast starters in a red wine with a high TPI of 94:



Advantage of **LACTOENOS B28 PreAc®** in sequential inoculation in a white wine with a high tartaric acid content (7,9 g/L) in relation to other malolactic bacteria starters

## PROTOCOL FOR USE

### ENOLOGICAL CONDITIONS

- Inoculate as early as possible.

Late coinoculation optimises bacteria effectiveness (see technical booklet: "Fermentation management: specific case of yeast/ bacteria co-inoculation").

Follow the implementation protocol for optimal results.

*In the case of difficult wines acclimatization time for the bacteria in the wine can be longer. A lag phase of several days should be anticipated.*

### IMPLEMENTATION

- Do not use opened bags.
- Use a clean and inert container. Mix 1L of non-chlorinated water and 1L of wine at 20°C (for 50 hL). Add the **ENERGIZER®** with mixing, followed by the dose of **LACTOENOS B28 PreAc®** bacteria, homogenise and leave at 20°C/68°F 30 min. for early co-inoculation, 12 hrs for late co-inoculation or sequential inoculation. Add to the wine
- Maintain a constant temperature throughout MLF.

### STORAGE

- The product can be stored at -20°C/-4°F for 30 months or at +4°C/39°F for 18 months starting from the date of manufacture recorded on the bag.

### PACKAGING

- Dose for 50 hL and 250 hL (Energizer supplied).

*For optimal management of malolactic fermentation, please refer to the LAFFORT Technical Booklet « Good MLF management » and « Fermentation management: specific case of yeast/ bacteria co-inoculation ».*

