

# Specification Sheet

## FML EXPERTISE C™

STANDARD malolactic starter culture

LACTIC ACID BACTERIA FOR OENOLOGICAL USE

Lactic acid bacteria in powder form obtained by lyophilisation and packaged in laminated foil.

**70015-21-51** : 50G of bacteria for 70HL

### PHYSICAL PROPERTIES

#### APPEARANCE & ODOUR

- White to beige colour
- Slight odour of fermentation

#### INGREDIENT

- Active freeze-dried bacteria *Oenococcus oeni* sp. and maltodextrine as carrier.

### PRODUCT SPECIFICATION (In compliance with OIV codex)

Viable bacteria	> 10 <sup>9</sup> CFU/g
Dry matter	> 92 %
Coliform	< 10 <sup>2</sup> CFU/g
<i>E. coli</i>	Absent in 1 g
<i>S. aureus</i>	Absent in 1 g
<i>Salmonella</i>	Absent in 25 g
Acetic Bacteria	< 10 <sup>4</sup> CFU/g
Moulds	< 10 <sup>3</sup> CFU/g
Yeast	< 10 <sup>3</sup> CFU/g

### HEAVY METALS TYPICAL ANALYSIS

Lead	< 2 mg / kg
Mercury	< 1 mg / kg
Arsenic	< 3 mg / kg
Cadmium	< 1 mg / kg

### PREPARATION

Two culturing stages are required to prepare an active, acclimatized standard malolactic starter culture to be ready for inoculation into wine:

**1) Rehydration & culture activation, and 2) Propagation & acclimatization**

**1/** Rehydrate contents of one sachet in clean chlorine-free water (addition of Atout-malo Native is recommended) at 20°C, maximum 15 minutes. Add the suspension to a mixture of clean grape juice, drinking water and bacteria nutrients.

**2/** Propagate this suspension in a part of wine and when malolactic fermentation is achieved more than 70%, Inoculate this mixture in wine. (See instructions for use on specific technical data sheet)

### DOSAGE

One sachet for right quantity of hL indicated on label.

### STORAGE and SHELF LIFE

Store in a dry and cold place.

18 months at 4°C or 36 months at -18°C in original sealed packaging.

Use once opened.

Product of  
**DANSTAR FERMENT AG**  
Subsidiary of Lallemand Inc.

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