

Specification Sheet

FML EXPERTISE EXTREME 1-STEP™

LACTIC ACID BACTERIA FOR OENOLOGICAL USE

1-Step product includes one sachet of active freeze dried and concentrated bacterial culture in powder form and one sachet of bacteria activator in powder form.

70525-66-51 : 250HL

70525-33-51 : 25HL

FREEZE DRIED BACTERIA SPECIFICATION

(In compliance with OIV codex)

Viable bacteria	> 10 ¹¹ CFU/g
Dry matter	> 92 %
Coliform	< 10 ² 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 ⁴ CFU/g
Moulds	< 10 ³ CFU/g
Yeast	< 10 ³ CFU/g

HEAVY METALS TYPICAL ANALYSIS

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

PREPARATION

Rehydrate contents of activator in drinking water at 18-25°C then add contents of the bacteria sachet, dissolving carefully by gentle stirring and wait 20 minutes.

Mix the preparation with wine (pH>3,5- Total SO₂<45ppm – No free SO₂) at 18-25°C and wait 18 to 24 hours. Inoculate the wine with the acclimated culture.

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.

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- White to beige colour
- Slight odour of fermentation

INGREDIENT

- **Active freeze dried bacteria** : *Oenococcus oeni* sp. and maltodextrine as carrier.
- **Activator** : Inactivated *Saccharomyces cerevisiae*

ACTIVATOR PREPARATION SPECIFICATION

Dry matter	> 93%
Lactic Bacteria	< 10 ³ CFU/g
Coliform	< 100 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 ³ CFU/g
Moulds	< 10 ³ CFU/g
Yeast	< 10 ² CFU/g

Product of
DANSTAR FERMENT AG
Subsidiary of Lallemand Inc.

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