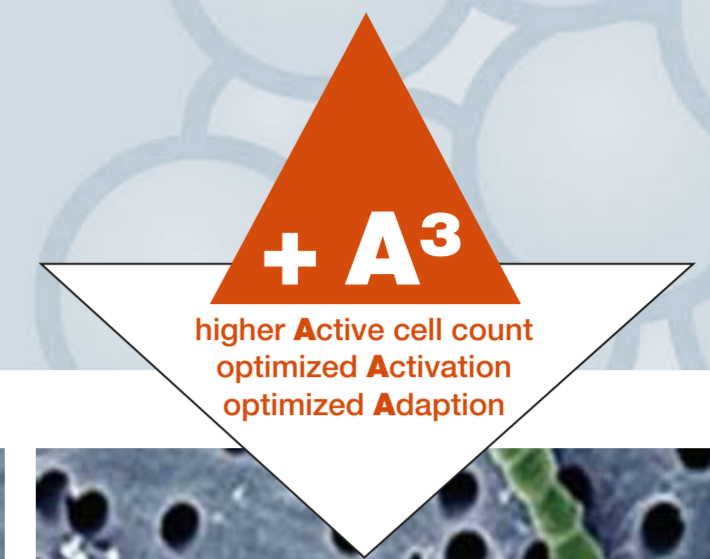


MaloBacti™ ACTIVITY WINDOW

▶ Choosing the right MLF starter culture



▶ Synergy and inhibiting factors for MLF

For a quick and safe start of the malolactic fermentation and to ensure optimal activity of the MLF starter culture, it is very important to consider the synergy between the yeast and bacteria used, along with any inhibiting factors that maybe present.

The alcoholic fermentation and the malolactic fermentation are related to each other.

SO₂ which is added to the must before fermentation and SO₂ which is produced by the yeast are the most inhibiting factors for the MLF.

In addition to this, there is a wide range of inhibiting factors, the majority of which can be regulated in advance by the winemaker with the objective of an easier MLF.

The graph shows the specific activity window for each MLF starter culture from 2B FermControl:

MaloBacti™ CN1, MaloBacti™ HF2 and MaloBacti™ AF3.

It will help to determine which MLF culture is required for the specific conditions in the wine.

▶ Inhibiting factors for MLF are:

- ▶ Low pH
- ▶ Total SO₂
- ▶ Ascorbic acid
- ▶ High phenols
- ▶ High alcohol
- ▶ Low temperature
- ▶ Nutrition status
- ▶ Bacteriophages

▶ MaloBacti™ is available for 25 hL, 250 hL and 5.000 hL (MaxBacti™)

▶ MaloBacti™ CN1 „citrate negative“ strain

▶ MaloBacti™ HF2 flavour & colour protective

▶ MaloBacti™ AF3 for high alcohol & phenols

The circles represent the areas in which the starter cultures are working optimally. If one or more conditions are out of the range problems with the MLF are possible.

