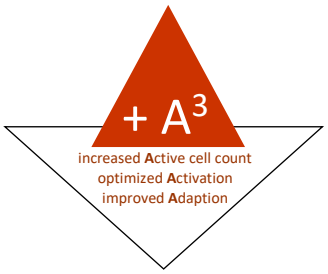
MaloBacti™ HF2

NEW FREEZE DRIED BACTERIA STRAIN FOR LOW PH AND HIGH ALCOHOL THE NEW STANDARD FOR MLF IN RED AND WHITE WINE

The solution for low pH or high alcohol wines

MaloBacti™ HF2 has an outstanding performance to conduct fast malolactic fermentation in wine with high alcohol content or low pH, and it works equally well in both red and white wines. MaloBacti™ HF2 is a strain of *Oenococcus oeni* and was isolated from a Pinot Noir wine.

- Very high tolerant to high alcohol conditions in wine, up to 16% Vol. Alc.
- Very tolerant to low conditions, down to pH 3.0, temperature tolerant down to 13 °C
- Outstanding fruity flavour profile, accentuation of the intrinsic flavour of the variety



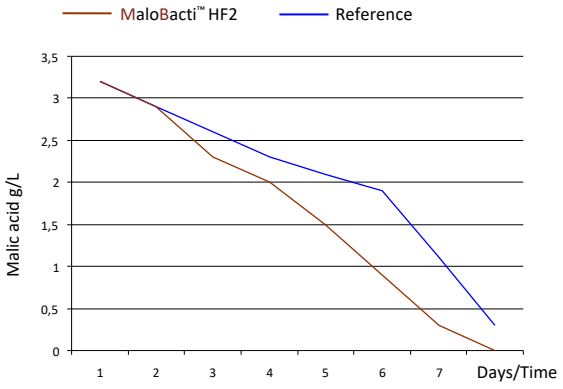
New +A³ process

The new **+A³** process accommodates an increased number of active cells in combination with a so far unreached fast activation and perfected adaption of the bacteria for the inoculation in wine or must.

- For fruity red and white wines. No more biogenic amines.
- Increase of the survival rate of the bacteria at inoculation.
- Ideal adaptation to difficult conditions in wine already in 6-8 hours!

The Background of HF2

MaloBacti™ HF2 was isolated from a Pinot Noir with 15.4% Vol. of alcohol. It is appropriate for red and white wines and shows excellent sensory properties and are loosing their harsh and vegetal character. In the example shown here two identical wines were divided into separate tanks. One wine was inoculated with MaloBacti™ HF2 (red curve) by using the new activation media where the other wine was inoculated with the standard activated reference culture blue curve). The wine with MaloBacti™ HF2 shows obviously a quicker malic acid reduction, as the activated reference strain.



IMPORTANT INFORMATION

- To dissolve product exactly **1L** of water is needed for a **25 hL**-pouch, **10L** for a **250 hL**-pouch, **40L** for a **1.000 hL**-pouch and **200L** for a **5.000 hL**-pouch.
- **First** put in the +A³-media (1), **then** the bacteria (2). The water has to be non-chlorinated and non-distilled.

Additional information

After activation of the bacteria the suspension can be stored for **max. 5 days at 4-6 °C**. For another inoculation with the stored suspension adjust the temperature to the wine's temperature. Stir well again before inoculation. The addition of SO_2 can be done right after the completion of the MLF in order to avoid the growth of other undesired micro-organisms. The addition of Thiamine (Vit.B1) or FermControl™ BIO to the primary fermentation is recommended to reduce the SO_2 formation of yeast.

Direct inoculation

A direct inoculation with HF2 bacteria without prior adjustment of the pH is generally possible. However, we recommend the adjustment of the pH by activation with water as previously described.

Package content

MaloBacti™ HF2 25 hL, 250 hL, 1.000 hL and 5.000 hL

Freeze-dried MLF starter cultures; *Oenococcus oeni* with a minimum cell count of > 2 x 10^{11} CFU/g. Strain: 21224.

Shelf life / storage

2 years at min. -18 °C
4 weeks at +5 °C
5 days at 4-6 °C, if product is already activated
Store frozen, always use the whole package at once

PRACTICAL APPLICATION ADVICE

1

Oenological properties

- SO_2: tolerance at pH 3.3 < 40ppm
- pH range >3.0
- Ethanol tolerant up to 16.0% Vol. Alc.
- Temperature range: 13-26°C
- For excellent sensory properties and accentuation of own flavour

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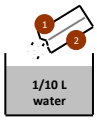

water ▸ **non-chlorinated, non-distilled**
1L ▸ **25 hL-pouch**
10L ▸ **250 hL-pouch, etc.**

- keep water at **23-28°C**
- **1.** dissolve **the +A³ media (chamber 1)** in water
- **2.** dissolve **the bacteria (chamber 2)** in in solution, stir for approx. 5-8 min.

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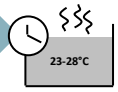

Activation of suspension for **6-8** hours at **23-28 °C**.

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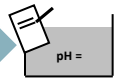

Measure pH and note it.

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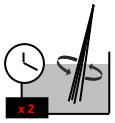

During activation **stir** suspension **twice**.

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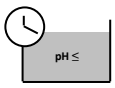

After **6-8 hours** the pH should drop to <**3.8**. The bacteria are now completely activated. Check with a pH-meter.

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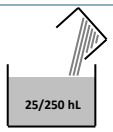

Stir suspension again and inoculate in 25 hL / 250 hL of wine. Stir well again.

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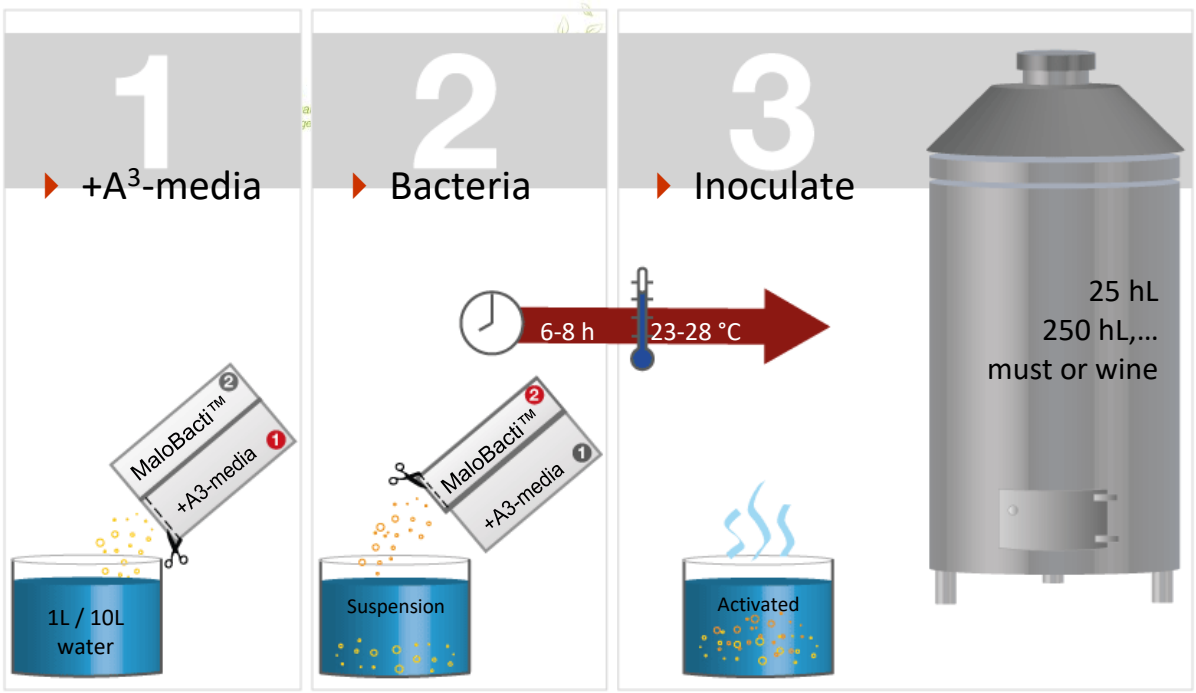
Maintain temperature of wine at approx. **13–20 °C** during MLF



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