





The MBR® form of lactic acid bacteria represents a Lallemand specific process that subjects the lactic acid bacteria cells to various biophysical stresses, making them better able to withstand the rigors of direct addition to wine. The conditioned MBR® lactic acid bacteria that survive are robust and possess the ability to conduct reliable malolactic fermentation (MLF).

APPLICATION

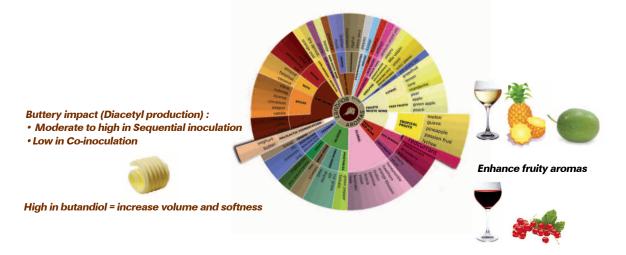
Uvaferm BETA®, selected by the European Craft Malolactic bacteria selection project, is a vigorous bacteria able to grow quickly and to achieve reliable MLF under most winemaking conditions.

Uvaferm BETA $^{\circ}$ is a powerfull starter culture for co-inoculation that increases fruit flavor expression, best suited for :

- Red wines with high tannin structure: to enhance the level of red berry fruit characters, which contribute to red fruit notes and mouth sensations.
- White wines : to preserve and develop the fruity expression.
- Co-inoculation : to preserve the varietal fruit and increases some fruit esters.

ORGANOLEPTICAL PROPERTIES

Beyond bio-deacidification, Uvaferm BETA® is a true winemaking agent, which contributes to the sensory complexity and the quality of wine as follows:



This sensory contribution can be further supported by the combination with an appropriate selected yeast strain and timing of ML bacteria inoculation.





OENOLOGICAL AND MICROBIOLOGICAL PROPERTIES

• pH tolerance : > 3.2

Alcohol tolerance: up to 15 % vol.

• SO₂ tolerance: up to 60 mg/L total SO₂

• T° tolerance : > 14°C High nutrition demand Good implantation

• MLF Kinetic: Fast • Low volatile acidity production

· No production of biogenic amines

Highly recommended for co-inoculation

INSTRUCTION FOR USE

Direct inoculation is possible. For best distribution, we recommend the following:

• SEQUENTIAL INOCULATION (POST-ALCOHOLIC FERMENTATION)

- Rehydrate the packet of freeze-dried lactic acid bacteria in 20 times its weight of clean chlorine free water at 20°C for a maximum of 15 minutes.
- · Add the suspension directly to the wine towards the end of the alcoholic fermentation, then stir gently to evenly distribute the lactic acid bacteria and minimize the oxygen pickup.
- · Monitor malic acid.
- Stabilize wine once malolactic fermentation (MLF) is finished.

Recommended temperature range:

- White wine / rosé wine: from 16 to 20° C.
- Red wine: from 17 to 25° C.

If limiting conditions (high alcohol > 14.5 vol, or low pH < 3.1, or high SO2 > 45 ppm): from 18 to 22°C. Check malolactic fermentation activity (malic acid degradation) every 2 to 4 days.

• CO-INOCULATION (SIMULTANEOUS ALCOHOLIC FERMENTATION)

Rehydrate the selected dry yeast according to the instructions. Preferably in presence of a rehydration nutrient and inoculate the must.

2/ Bacteria addition

Depending on the SO₂ addition at crush:

- Sulfitage < 5 g/hL: wait for 24 hours
- Sulfitage 5-8 g/hL: wait for 48 hours
- Rehydrate the packet of freeze-dried lactic acid bacteria in 20 times its weight of clean chlorine free water at 20°C for a maximum of 15 minutes.
- Add the suspension to the must/wine to be fermented.
- · Assure a good distribution.
- Carefully monitor must temperature, which must be below 30 °C at lactic acid bacteria inoculation (alcohol < 5%vol) and below 27 °C when the level of 10 % of alcohol is reached.
- Complex nutrients addition at 1/3rd of alcoholic fermentation is recommended.
- · Monitor malic acid and volatile acidity.
- If MLF takes place during AF and an unusual increase in volatile acidity is observed add Lysozyme (150-200 mg/L).
- Top the wine after alcoholic fermentation (AF)
- · Otherwise rack and stabilize after MLF.

PACKAGING AND STORAGE

- Available in different dosages 10 g for 10 hL (264 US gal.) 25 g for 25 hL (660 US gal.) 100 g for 100 hL (2640 US gal.) - 250 g for 250 hL (6600 US gal.)
- Once opened, lactic acid bacteria sachet must be used immediately.
- This product can be stored for 18 months at 4°C and 30 months at -18/-20°C in original sealed packaging.
- Sealed packets can be delivered and stored for a few weeks at ambient temperature (<25°C/77°F) without significant loss of viability.

The information herein is true and accurate to the best of our knowledge however this data sheet is not to be considered as a guarantee expressed or implied or as a condition of sale of this product.

Distributor

