



Lactic acid bacteria
selected from nature

BETA
— **CO-INOC** —
Oenococcus oeni

APPLICATION

BETA co-inoc™, selected during a European CRAFT in Fair program on wine lactic acid bacteria diversity, is a vigorous wine bacteria able to grow quickly and to achieve reliable MLF under a broad range of winemaking conditions. **BETA co-inoc™** is known for its synergy and reliable performance when used for co-inoculation.

Co-inoculation, when the juice/must is inoculated with selected wine bacteria 24 to 48 hours after yeast inoculation, is an effective winemaking option. After several years of research on wine bacteria and the timing of inoculation, co-inoculation is now recognized as a simple and safe practice. This practice is gaining awareness and presents many advantages for winemakers.

BETA co-inoc™ has been studied and chosen for its capacity to help to enhance fresher fruit oriented red and white wine styles.

Developed in lyophilized form, **BETA co-inoc™** is very easy to use and can be added directly to the fermenting must without rehydration specific protocols.

OENOLOGICAL AND MICROBIOLOGICAL PROPERTIES

- **pH tolerance : > 3.2**
- **Alcohol tolerance : up to 15 % vol.**
- **SO₂ tolerance : up to 60 mg/L total SO₂ (pay attention to molecular SO₂ at low pH)**
- **T° tolerance : > 14°C**
- **Good implantation**
- **Medium lag phase**
- **Low volatile acidity production**
- **No production of biogenic amines**
- **Very low diacetyl production in co-inoculation**
- **Bacteria cinnamoyl esterase negative:**
cannot produce precursors for ethylphenol production by *Brettanomyces*

Fresh fruit oriented wines represent a significant part of the wine worlds market share. Generally, this wine style is made from grape varieties with high aromatic potential. Although keeping the fresh fruit character during the winemaking process is challenging, several studies reported that using co-inoculation strategy maintained these fresh fruit characters while avoiding excessive acetic acid and diacetyl production. **BETA co-inoc™** contributes to fresher fruit oriented red and white wines.

BETA co-inoc™ has proofed best compatibility with many selected yeast strains and showed best synergy and performance when used with a co- inoculation protocol.

PLAN YOUR CO-INOCULATION : THE BENEFITS

Save time

- Complete fermentations earlier rather than wait for post alcoholic fermentation inoculated or spontaneous malolactic fermentation to finish
- Increase the chance of successful MLF under difficult conditions

Preserve Quality

- Wines are stabilized earlier, helping prevent the development of *Brettanomyces* and other potential spoilage organisms
- Avoid or limit the production of such compounds as diacetyl, biogenic amines and other wine faults that mask the grape's varietal character

Save money

- Earlier MLF results in direct energy savings
- Earlier MLF saves staff and cellar resources

INSTRUCTIONS FOR USE

Co-inoculation (simultaneous Alcoholic Fermentation)

1/ Yeast addition

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

▶▶ **Direct inoculation of bacteria without rehydration:** open the sachet and add the bacteria directly to the must/wine to be fermented from the top of the tank (white must) or during a pumping-over (red must).

▶▶ **Direct inoculation with rehydration step :** for best distribution, you can 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 and 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 % 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

- Product in powder form obtained by lyophilisation.
- Dose for 25 hL (660 US gal) and for 250 hL (6,600 US gal).
- This product can be stored for 18 months at 4°C / 39°F and 36 months at - 18°C / 0°F in original sealed packaging. Once opened, the sachet must be used immediately.
- During delivery, sealed packets can be held at ambient temperature for 3 weeks (< 25°C / 77°F) without significant loss of viability.

Distributor

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