



# PROMALIC

Immobilized disacidifying yeast, strain *Schizosaccharomyces*



## → DESCRIPTION

**Promalic** is composed by yeasts encapsulated in a double layer of calcium alginate, in the form of micro-beads. It enables the degradation of malic acid through a malo-alcoholic fermentation, with no production of lactic and acetic acid.

**Promalic** represents a valid alternative to traditional disacidifications with potassium or calcium salts and to the malolactic fermentation.

Thanks to its formulation, it can be introduced into the must by means of infusion bags and removed when the wished result has been obtained.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

*Schizosaccharomyces pombe* yeast. It contains sorbitan monostereate (E491). Encapsulated yeasts with a double layer of calcium alginate; live population: > 10<sup>10</sup> cells/gram of micro-beads. Strain sensible to SO<sub>2</sub>.

## → DOSAGE

The product is utilized at the dose of 40-100 g/hL according to the content of malic acid of the must.

Must: kinetics from 0,2 to 1 g/L per day of malic acid.

Wine: kinetics from 0,05 to 0,1 g/L per day of malic acid.

The kinetics strictly depends on the conditions of the medium (pH, temperature°C, alcohol).

## → INSTRUCTIONS FOR USE

Introduce **Promalic** into the infusion bags supplied (max. 5 kg per bag), ideally 1-2 kg.

Rehydrate the yeasts at 30°C from 5 to 10 times the volume of the beads: 1/3 of must or wine to be disacidified with no free SO<sub>2</sub> and 2/3 of water.

Wait for 5 hours (for the must) or 12 hours (for the wine) add into the tank.

Ballast the bags to keep them immersed.

Stir the bags 2-3 times per day to eliminate the trapped SO<sub>2</sub>.

## → STORAGE AND PACKAGING

Storage in the original sealed container, at a temperature between 4 and 5°C in a dry and odorless place: 4 months.

1 kg net packs.

Reference: PROMALIC\_TDS\_EN\_0121016\_OENO\_Italy

