



ACCLIBACT

Nutritional solution to optimize the hydration of *Oenococcus oeni* bacteria



→ TECHNICAL DESCRIPTION

Acclibact is a nutritional solution studied and patented by AEB research group to optimize the hydration of *Oenococcus oeni* bacteria, facilitating their development and multiplication.

The lactic bacteria naturally present in musts and wines have very different nutritional needs and development abilities: when a bacterial co-culture is carried out in a nutritionally plentiful medium (MRS agar + CE anaerobiosis), we note that the *Lactobacillus* invade the growth medium well before the *Oenococcus oeni* can multiply. In a common culture plate, more than two days are necessary to note the development of *Oenococcus oeni*; this makes their propagation extremely difficult, although they are universally considered as the authors of the most organoleptically pleasant malolactic fermentations.

To give *Oenococcus oeni* a competitive advantage, AEB created **Acclibact**: it is an hydration medium and nutritional mix, ideal to facilitate the quick and selective multiplication of *Oenococcus oeni* and to contemporaneously limit the development of other bacteria forming wines' indigenous microflora.

The particular formulation of **Acclibact** obliges the *Oenococcus oeni* to degrade the malic acid and to synthesize all enzymes which are necessary to its consumption. The bacteria grown under these conditions have a very limited tendency to consume sugars; on the contrary, the bacteria grown without **Acclibact** metabolize residual sugars, turning them into lactic acid and acetic acid and causing the increase of the volatile acidity.

Acclibact makes the industrial utilization of *Oenococcus oeni* very simple: it has always needed complex acclimatization protocols, if not, its effectiveness would be incredibly reduced and also the possibility to transform wines' malic acid in a short time, useful to limit the negative competitiveness of the indigenous microflora (*Brettanomyces/Dekkera*, *Pediococcus*, *Lactobacillus*).

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Suitably selected *Saccharomyces cerevisiae* yeast cell wall derivatives, L-malic acid.

→ DOSAGE

NOTE: For dosage check «instructions for use».

Reference:ACCLIBACT_TDS_EN_0170516_OENO_Italy





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→ INSTRUCTIONS FOR USE

Mix 100 mL of **Acclibact** with 2 litres of distilled water, sterile, free from chlorine.

Add the selected bacteria (if necessary, previously defrosted for 30 minutes).

Keep at 22°C for 30 minutes, then mix and add 1 litre of the wine to be inoculated (the total volume is now 3 litres).

Keep between 18 and 24°C for 90 minutes and then double the volume with the wine to be inoculated (total volume 6 litres).

Wait for 90 minutes and then double the volume again with the wine to be inoculated (total volume 12 litres).

After 2 hours the biomass is ready to be inoculated and must be added into a tank of at least 5 hL of wine.

→ STORAGE AND PACKAGING

For 6 months in the sealed original container at 5°C.

Bottles for the inoculation of 50 hL of wine.

Bottles for the inoculation of 250 hL of wine.

