



MALOLACT Acid

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Selected culture of acetic acid bacteria
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→ TECHNICAL DESCRIPTION

Malolact Acid is a selected culture of non-GMO acetic acid bacteria (*Acetobacter pasteurianus*). Strain selected by UMCC (Unimore Microbial Culture Collection), collection code UMCC 1754. Acetic acid bacteria contribute to the acetic fermentation of wine.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Acetic acid bacteria (*Acetobacter pasteurianus*).

→ DOSAGE

A 2.5 gramme bag is used to treat 225 litres of MPF or cooked must.

→ INSTRUCTIONS FOR USE

Remove the bag from the freezer 30 minutes before use. Cut the top flap of the bag, add the preparation to the mass and pump over for easier mixing.

→ STORAGE AND PACKAGING

Store at temperatures below -20°C. The product must be used within 6 hours of defrosting. Once defrosted it is no longer possible to refreeze it.

2.5 g net bags in 4-piece boxes.

Reference: MALOLACT_ACID_TDS_EN_2310325_OENO_Italy

