



MALOLACT Micro Frozen

Bacteria for the malolactic fermentation subjected to cryogenic granulation



→ TECHNICAL DESCRIPTION

The new **Malolact Micro Frozen** is the result of the technological evolution in the production of bacteria for the oenological sector. This product is produced with the traditional strains selected by AEB, treated with a new method of fast freezing.

The product utilizes modern technologies of ultra-fast freezing: in the form of drops, the biomass goes through a fluid bed realized with a current of liquid nitrogen, enabling to obtain in a few seconds granules of frozen biomass, ready to be packed.

Malolact Micro Frozen is characterized by its shape of granules directly dispersible into the mass to be treated, with no need of acclimatization.

Malolact Micro Frozen, strains of malolactic bacteria *Oenococcus Oeni*, selected to resist to alcohol concentrations even above 13% vol., pH between 3,2 and 3,5 and content in free sulphur dioxide up to 30 mg/L.

Cellar trials have highlighted that **Malolact Micro Frozen** quickly carries out the malolactic fermentation when it is inoculated at temperatures above 20°C, but the malic acid is completely depleted even at 12°C with longer times.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Oenococcus oeni.

→ INSTRUCTIONS FOR USE

Remove **Malolact Micro Frozen** from refrigerator or freezer 30 minutes before use.

→ STORAGE AND PACKAGING

Malolact Micro Frozen is ideally stored at temperatures below -40°C but, if utilized within reasonable times, it can be kept temporarily at -20°C.

N. 2 packs for 25 hL of wine.

Pack for 250 hL of wine.

Pack for 1000 hL of wine.

