

Biological Acidity Reduction

VINIFLORA® CH35

Oenococcus Oeni DSM 12923

VINIFLORA CH35 malolactic bacteria are a new type of highly active *oenococcus oeni* compound for use in the preparation of white and rosé wines to biologically reduce acidity. A unique technological standard makes it possible to quickly and reliably reduce acidity biologically through direct inoculation and thus provide the ideal conditions for complete and dependable control. Application of this product produces a rounder tasting, more harmonious wine of maximum stability.

The specific advantages of VINIFLORA CH35 malolactic bacteria:

- Maximum vitality and activity development in wine and can therefore be used directly as a dry product (without reactivation)
- All-purpose application for white and rosé wines
- Reliably prevents spontaneous, improper acidity reduction
- Produces more harmonious wines with maximum biological stability

Application

VINIFLORA CH35 malolactic bacteria are packaged in bags sufficient for 264 gal (10 hl) and 660 gal (25 hl) of wine. Do not dose less than the recommended quantity. A lower dosage promotes spontaneous bacterial growth and jeopardizes degradation of malic acid.

Sprinkle the dry VINIFLORA CH35 malolactic bacteria product directly into the wine immediately after completion of alcoholic fermentation. Stir in without oxygen pickup.

The drum should be kept sealed as far as possible during BAR.

Product Characteristics

VINIFLORA CH35 malolactic bacteria are a high-purity concentrate made of freeze-dried *oenococcus oeni* cells (DSM 12923 strain).

VINIFLORA CH35 malolactic bacteria have been selected from Chardonnay must in accordance with all relevant oenological criteria (organoleptic purity of wine, high tolerance towards alcohol and SO₂ and low pH values, no development of undesired metabolism products). Of particular significance is its ability in its dry state to quickly develop metabolism soon after inoculation. With these excellent properties and its unsurpassed economic viability, VINIFLORA CH35 malolactic bacteria meets all aspects of technical wine cellar requirements.

Important Notes

Open VINIFLORA CH35 malolactic bacteria packaging immediately before use. Do not store any leftover product in the open package since air and moisture will render the product inactive within only a short period of time. For this reason, the contents of the package should never be broken down into smaller container units since exposure to the air would damage the bacteria cells unnecessarily.

The ideal working temperature is 59 – 68 °F (15 – 20 °C). Young wines should not be sulfurized (max. 0.91 gr of free SO₂ per 100 fl oz (20 mg/l), maximum 2.04 gr per 100 fl oz (45 mg/l) of total SO₂). Therefore, check the wine for SO₂ before treating with VINIFLORA CH35 malolactic bacteria. The alcohol content may not exceed 14% by volume; the pH value must not be less than 3.0.

It is particularly important that the factors indicated above work in synergy. If the wine nearly reaches the limits of two or more factors, biological acid reduction is delayed or even rendered impossible. On the other hand, the culture can tolerate extreme values of an inhibitor if the wine is otherwise suitable for biological acid reduction.

Biological acidity reduction normally begins 2 to 3 days after inoculating with VINIFLORA CH35 malolactic bacteria and is complete after 1 to 2 weeks depending upon peripheral conditions.

Since VINIFLORA CH35 malolactic bacteria use diacetyl to break down citrate to imperceptible end products, the product can also be used to specifically contribute to harmonization. This degradation is also carried out by living yeast. If a diacetyl note is not desired, add VINIFLORA CH35 malolactic bacteria before the initial tapping and do not sulfurize the young wine before the required diacetyl level is reached.



Safety

There are no known detrimental effects if VINIFLORA CH35 malolactic bacteria used as directed and processed properly. Since VINIFLORA CH35 malolactic bacteria mix in easily, using this product pose no hazard to health.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.

Storage

VINIFLORA CH35 malolactic bacteria are packaged in gas and watertight laminated aluminum foil. Deep freeze at -0.4 °F (-18 °C) when storing for extended periods. Under these conditions, Eaton guarantees that the product will remain fully active for at least two years. The activity will remain for a minimum of six months when stored at 68 °F (20 °C). Store VINIFLORA CH35 malolactic bacteria under the conditions indicated above until immediately before use. It is not necessary to adapt the temperature of the wine. Temperatures in excess of 86 °F (30 °C) will damage the bacteria and should be avoided under all circumstances.

Delivery Information

VINIFLORA CH35 malolactic bacteria are available in the following package sizes:

For

264 gal (10 hl) of wine: 4 laminated aluminum bags in carton article no. 93.446.901

660 gal (25 hl) of wine: laminated aluminum pack article no. 93.446.905

HS Customs Tariff: 3002 90 50

Certified Quality

VINIFLORA CH35 malolactic bacteria comply with all applicable legal directives governing the production of wine and are inspected regularly during the production process to ensure consistently high product quality. These inspections include wide-ranging technical functional criteria as well as safeness in accordance with relevant food production laws. Strict controls are additionally carried out immediately prior to and during final packaging.

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North America

44 Apple Street
Tinton Falls, NJ 07724
Toll Free: 800 656-3344
(North America only)
Tel: +1 732 212-4700

Europe/Africa/Middle East

Auf der Heide 2
53947 Nettersheim, Germany
Tel: +49 2486 809-0

Friedensstraße 41
68804 Altludersheim, Germany
Tel: +49 6205 2094-0

An den Nahewiesen 24
55450 Langenlonsheim, Germany
Tel: +49 6704 204-0

China

No. 3, Lane 280,
Linhong Road
Changning District, 200335
Shanghai, P.R. China
Tel: +86 21 5200-0099

Singapore

4 Loyang Lane #04-01/02
Singapore 508914
Tel: +65 6825-1668

Brazil

Av. Julia Gaioli, 474 – Bonsucesso
07251-500 – Guarulhos, Brazil
Tel: +55 11 2465-8822

**For more information, please
email us at filtration@eaton.com
or visit www.eaton.com/filtration**

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