Antimicrobial! Control spoilage bacteria!

Natural Solutions that add value to the world of winemaking / www.lallemandwine.com
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Bactiless™

Whites; Reds; Rosé and Sparkling Wines

Composition

• 100% natural non-GMO & non-allergenic biopolymer from fungal *Asperigillus niger* origin

Recommended Dosage / Instruction for use

• From 20g/hL up to 50g/hL in case of high level contamination
• Suspend Bactiless ™ in water or wine before adding.
• Then add mixture and thoroughly mix the entire volume of the tank.
• Minimum contact time is 10 days.
• Rack the wine and separate from its lees.

Packaging

• Store in a dry environment below 25°C
• 10 x 500g

Application

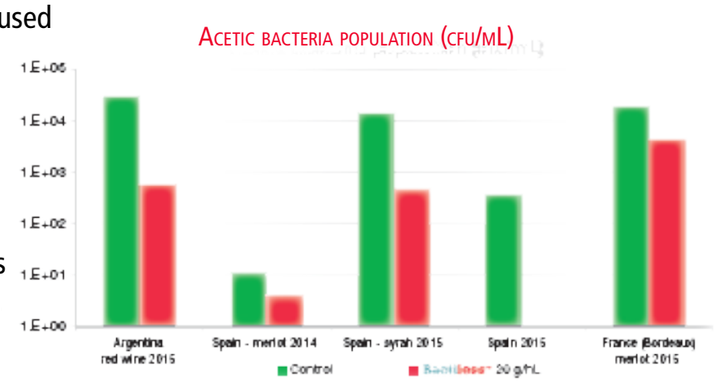
• Helps to drastically reduce lactic bacteria population and to prevent bacteria growth , after malolactic fermentation, offering an interesting alternative to lysozyme treatment.

• Bactiless ™ can help to reduce the required amounts of SO_2 needed, to control bacteria population.

• Helps to protect wines from spoilage bacteria such as lactic bacteria and reduces their production of metabolites, such as biogenic amines.

• Is also effective against acetic bacteria helping to lower viable population and prevent their growth.

• Bactiless ™ helps to avoid the negative sensory impact caused by spoilage bacteria such as acetic acid and biogenic amines.



• Despite its effectiveness towards a wide spectrum of bacteria Bactiless ™ does not affect yeast population.

• Bactiless ™ application can help to control volatile acidity levels.

• Its antibacterial effect can be enhanced with the use of SO_2 , but does not replace it, as Bactiless™ doesn't have an antioxidant and antifungal effect.