

EXTRAFLORE

BACTERIA

Bacteria used by direct inoculation.

For simplified control of malolactic fermentation

↙ OENOLOGICAL APPLICATIONS

EXTRAFLORE is a lyophilised bacterial preparation for malolactic fermentation in red, rosé and white wines.

EXTRAFLORE is a bacteria that withstands a vast range of wine conditions. It is chosen for its simplicity in use, because it is suitable for direct inoculation, which always allows its development and activity.

EXTRAFLORE does not produce biogenic amines. [absence of the genes responsible for amino acid decarboxylation].

↙ INSTRUCTIONS FOR USE

Dosage : 1 g/hL of must or wine.

Take the bacteria sachet out of the refrigerator or freezer 30 minutes before use. Rehydrate the bacteria in 20 times its weight of must/wine or clean chlorine free water at 20°C.

Rapidly add the suspension directly to the must or the wine, then stir gently.

The following parameters of must or wine have to be respected:

- Alcohol tolerance: 14 % v/v.
- Free SO₂ : none
- pH : > 3,15
- Total SO₂ : < 40 mg/L
- Temperature : > 18°C

For a co-inoculation (simultaneous Alcoholic fermentation):

- Use a yeast compatible with FML
- Free SO₂ : none
- pH : > 3,25
- Total SO₂ : < 50 mg/L
- Temperature: between 18 and 26°C

↙ CHARACTERISTICS

- Species: *Oenococcus oeni*
- Revivable population: > 1.10¹¹UFC/g

↙ PACKAGING AND STORAGE

- Dosage for 2,5 hL, 25 hL and 250 hL

EXTRAFLORE must be stored in a cold environment.

The powder retains its characteristics for at least 36 months after the date of manufacture if it is stored at – 18 °C, and for 18 months if stored at + 4 °C.

However an opened sachet must be used immediately as the lyophilised powder is hygroscopic and the bacteria very quickly lose their activity.

The aluminium packaging allows the bacteria to be stored away from oxygen and humidity.