

INOFLORE

BACTERIA

Bacteria used by direct inoculation.

To obtain fruity wines by co-inoculation

↓ OENOLOGICAL APPLICATIONS

INOFLORE is a lyophilised bacterial preparation for carrying out malolactic fermentation on white rosé and white wines and which can be incorporated directly into the wine with no reactivation. **INOFLORE** does not produce biogenic amines (absence of the genes responsible for amino acid decarboxylation).

INOFLORE appears to be particularly well suited for use in yeast/bacteria co-inoculation, in which circumstances it has one of the most efficient kinetics. Furthermore, used in this way, **INOFLORE** produces a very low level of diacetyl (buttery/milky mask) and contributes to bringing out and preserving fruity aromas, particularly esters. It is indisputably THE bacteria for co-inoculation and fruity wines.

↓ 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:

- Use a yeast compatible with FML (for co-inoculation)
- Temperature: between 18 and 26°C
- pH : > 3,25
- Total SO₂ : < 50-60 mg/L
- Alcohol tolerance: 14 % v/v.

↓ CHARACTERISTICS

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

↓ PACKAGING AND STORAGE

- Sachets for inoculating 2,5 hL, 25 hL and 250 hL of wine.

INOFLORE 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.