



# LACTOENOS® B7 DIRECT

Acclimatised *Oenococcus oeni* strain intended for direct inoculation of white, rosé and red wines.  
Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.  
In accordance with the current EU regulation n° 2019/934.

## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

- High malolactic activity.
- Fast kinetics in wines with high tannic concentration.

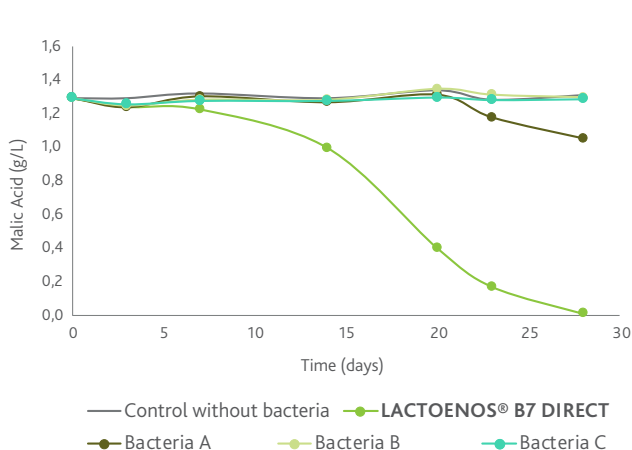
Survival and activity spectrum of the **LACTOENOS® B7 DIRECT** bacteria:

TAV (%vol)	Up to 16
pH	From 3.2
SO <sub>2</sub> Total (mg/L)	Up to 60
Temperature	From 16°C (60.8 F)

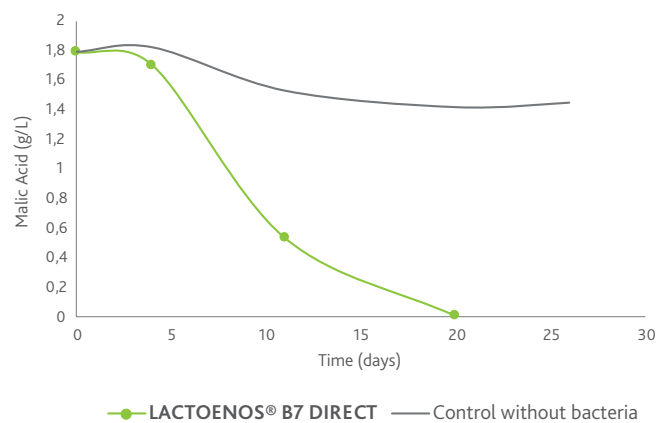
NB: These parameters have a cumulatively inhibiting effect.

**LACTOENOS® B7 DIRECT** allows a quick start of the MLF.  
**LACTOENOS® B7 DIRECT** produces low amounts of diacetyl which allows preserving the fruity character of wines and reducing their SO<sub>2</sub> combination rate.  
**LACTOENOS® B7 DIRECT** does not produce biogenic amines.  
**LACTOENOS® B7 DIRECT** produces low levels of volatile acidity.

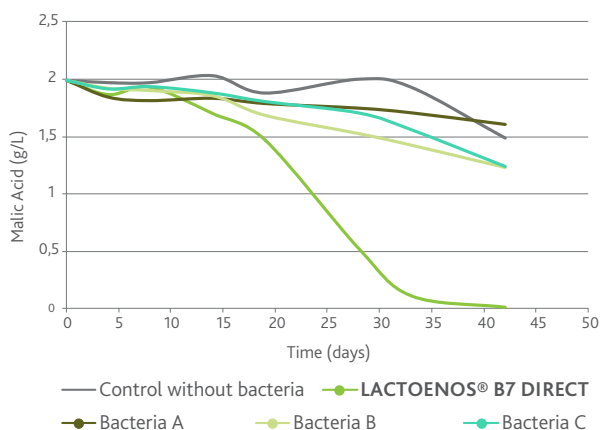
## EXPERIMENTAL RESULTS



Chardonnay 2015. Bourgogne. TAV 14.4 % vol., pH 3.49,  
Total SO<sub>2</sub> 60 mg/L, MLF temperature 19°C.



Pinot Noir 2015. Bourgogne. TAV 12.6 % vol., pH 3.21,  
Total SO<sub>2</sub> 6 mg/L, MLF temperature 19°C.



Barbera 2016. Italy. Alcohol 14.5 % vol., pH 3.18, TA 5,84 g/L H<sub>2</sub>SO<sub>4</sub>, TSO<sub>2</sub> 5 mg/L.

### PHYSICAL CHARACTERISTICS

Aspect ..... Powder

Colour ..... Cream

### CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity (%) ..... < 8  
 Bacteria counted on each Petri dish (CFU/g)..... > 10<sup>11</sup>  
 Mould (CFU/g)..... < 10<sup>3</sup>  
 Yeast (CFU/g) ..... < 10<sup>3</sup>  
 Acetic bacteria (CFU/g)..... < 10<sup>4</sup>  
 Salmonella (/25 g)..... None  
 Staphylococcus (/g) ..... None

Coliforms (CFU/g)..... < 10<sup>2</sup>  
 E. coli (/g)..... None  
 Lead (ppm)..... < 2  
 Mercury (ppm)..... < 1  
 Arsenic (ppm)..... < 3  
 Cadmium (ppm)..... < 1

### PROTOCOL FOR USE

- Inoculate as soon as possible. There are several inoculation methods:
    - **Early co-inoculation** (bacteria inoculation 24 – 72h after the alcoholic fermentation start). *In case of grape musts with pH values ≤ 3.4, it is recommended to inoculate the bacteria at a later stage: either late co-inoculation or sequential inoculation*
    - **Late co-inoculation** (inoculation at 1020 – 1010 density).
    - **Sequential inoculation.**
  - Adjust the temperature of the tank to 20°C (68°F). Allow the bacteria bag to warm slowly to room temperature 30 min before use. Open and pour the content of the bacteria directly into the tank. Homogenize anaerobically.
  - Maintain the tank temperature throughout the MLF (at about 20°C/68°F).
  - In hard conditions (sluggish AF, high total SO<sub>2</sub>, low pH, poor medium or high alcoholic degree) and for a quicker MLF kinetic, add 20 -40 g/hL of MALOBOOST®.
  - Respect the volume of wine indicated on the bacteria dose (2.5 hL, 25 hL or 250 hL).
- \* Rehydration is also an option: Rehydrate the contents of the freeze-dried bacteria in 20 times its weight in non-chlorinated water at 20°C (68°F) for 15 minutes maximum and add to must/wine.

### STORAGE RECOMMENDATION

- On reception, keep refrigerated (-18°C/-0.4°F or +4°C/32°F) in its unopened original packaging.
- Optimal date of use: 30 months at -18°C/-0.4°F.  
18 months at +4°C/32°F.
- Do not use opened packaging.

### PACKAGING

- Dose for 2.5 hL, 25 hL and 250 hL.



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l'œnologie par nature