

BACTIControl®

Formula made from chitosan, lysozyme & enzymes for protecting wines against certain micro-organisms and particularly lactic bacteria / Biocontrol product .

*Qualified for the elaboration of products for direct human consumption in the field of oenology.
In accordance with the current EU regulation n° 2019/934.*

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

BACTIControl® is a specific association of a natural fungal polysaccharide, chitosan, lysozyme and a pectinase and β -glucanase-based enzyme preparation, for microbiological management and control of wines.

- Microbiological protection of white, red and rosé wines following fermentation.
- Tool for wine vinification in a SO₂ reduction strategy.
- Makes it possible to slow down or even stop a MLF in progress or avoid its onset (treatment is possible before or after AF).
- Synergistic effect of the β -glucanases and lysozyme on the lactic bacteria, particularly the stringy pediococci (the action of the enzyme on the polysaccharides forming a diffuse barrier around the bacteria can hinder the action of the lysozyme).
- **BACTIControl®** helps avoid organoleptic deviations due to unfavourable micro-organisms.
- Improvement of wine clarification and filtration.

PHYSICAL CHARACTERISTICS

Aspect fine powder Colour off-white to brown

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity (%) < 10	Lead (ppm) < 2.7
Ash (%) < 3	Arsenic (ppm) < 1.6
Coliforms (CFU/g) < 100	Mercury (ppm) < 0.7

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- Do not use **BACTIControl®** in immediate combination with metatartaric acid, cellulose gums (presence of lysozyme), SO₂ or bentonites (inactivation of the enzyme portion of the formula).
- Do not use **BACTIControl®** in extreme temperature conditions (< 5°C or > 30°C).
- Wines treated with **BACTIControl®** must be protein-stabilised (bentonite treatment).

DOSAGE

Recommended dosage: 15 to 20 g/hL (150 to 200 ppm).
EU regulations: Maximum legal dosage 50 g/hL (500 ppm).



LAFFORT

l'œnologie par nature

IMPLEMENTATION

- Dilute in 10 times its weight in water - Use a clean, inert container.
- Incorporate the preparation into the wine, ideally using an **OENODOSEUR®**, in order to ensure optimal homogeneity (maintain a stable wine temperature above 10°C (50°F) during treatment).
- Racking is possible after 2 to 3 weeks.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 3 years.

PACKAGING

500 g doypack.

