

# FLORACONTROL®

Formulation of chitosan (from *Aspergillus niger*) and inactivated yeasts (*Saccharomyces cerevisiae*) for the protection of wines against certain spoilage microorganisms. Contributes to the protection of wines against oxidation.

A Biocontrol product.

*Suitable for the preparation of products intended for direct human consumption, in the scope of regulated use in oenology.  
Complies with Commission Regulation (EU) 2019/934.*

## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

FLORACONTROL® is a specific combination of a natural fungal polysaccharide, chitosan, and a selected inactivated yeast allowing the treatment of wines against spoilage microorganisms and the protection of wines against oxidation.

- Reduction of the overall microbial load (yeasts & bacteria).
- Tool for winemaking with reduced SO<sub>2</sub> or without sulphites.
- The inactivated yeast fraction provides a natural reducing component that helps protect wines against oxidation during ageing.
- Clarification of wines through sedimentation.
- Treatment possible before the alcoholic fermentation. The use of this formulation between AF and MLF can delay the start of MLF.
- Treatment of wines during ageing.

## PHYSICAL CHARACTERISTICS

Appearance ..... fine powder      Colour ..... beige

## CHEMICAL AND MICROBIOLOGICAL ANALYSES

Ash (%), from chitosan ..... 3	Moulds (CFU/g) ..... <10 <sup>3</sup>
Humidity (%) ..... < 10	Lead (ppm) ..... < 2
Coliforms (CFU/g) ..... < 10 <sup>2</sup>	Arsenic (ppm) ..... < 3
<i>Salmonella</i> (/25 g) ..... none	Mercury (ppm) ..... < 1
Viable yeasts (CFU/g) ..... < 10 <sup>2</sup>	Cadmium (ppm) ..... < 1



**LAFFORT**

*l'œnologie par nature*

## PROTOCOL FOR USE

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### OENOLOGICAL CONDITIONS

- The use of **FLORACONTROL®** is part of a broad process for the management of native microflora. Its strong antiseptic properties make it effective against the spoilage microorganisms responsible for known olfactory faults in red wines.
- Its use on must does not interfere with the establishment of an active dry yeast strain for carrying out the alcoholic fermentation.
- Its use at the end of alcoholic fermentation is compatible with the completion of alcoholic fermentation but may delay the onset of MLF.
- During wine ageing, **FLORACONTROL®** can be used in 1 or more successive additions to maintain a significant pressure on undesirable microorganisms. The last treatment can take place 3 to 4 weeks before the end of ageing, to allow sufficient sedimentation and compaction time before racking or filtration.

### ADDITION

- Mix in 10 times its weight of water – Use a clean, inert container.
- Add the preparation to the wine, ideally through an **OENODOSEUR®** to guarantee thorough mixing (keep the wine temperature stable and above 10°C during treatment).
- Racking possible after 8 days.
- It is possible to leave the formulation in contact with the wine.

### STORAGE RECOMMENDATION

- Store off the ground in the original unopened packaging at a moderate temperature in a dry area not liable to impart odours.
- Optimal date of use: 3 years.

### DOSE

Recommended dose: 20 - 30 g/hL (200 - 300 ppm).  
EU regulations: Maximum legal dose: 50 g/hL (500 ppm).

### PACKAGING

1 kg bag.

