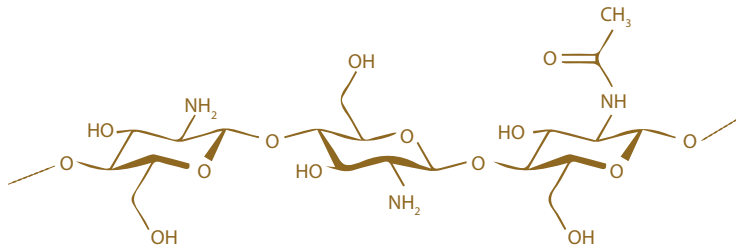


OENOBrett[®] ORG

100% chitosan based product of fungal origin for the control of the *Brettanomyces* spoilage.

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°606/2009.



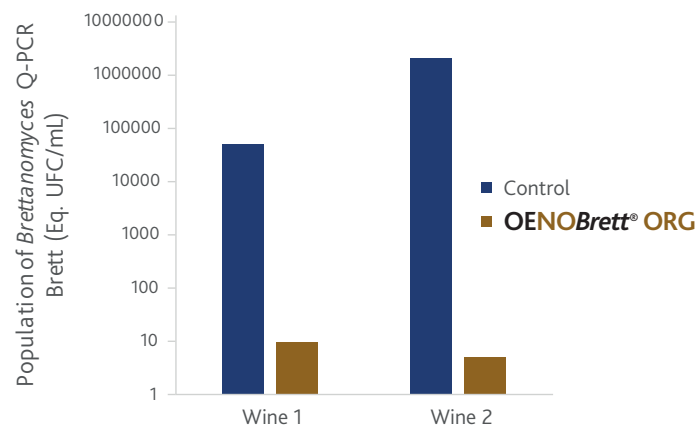
Chitosan is extracted from the fungus *Aspergillus niger*. Its antagonism towards spoilage yeasts has been proven in numerous publications and scientific articles.

SPECIFICATIONS AND TECHNICAL PROPERTIES

OENOBRETT[®] ORG is a fungal origin (*Aspergillus niger*) and is 100% chitosan based, that is non GMO and allergen-free. It offers an efficient protection against undesirable microorganism, mainly *Brettanomyces* yeasts.

EXPERIMENTAL RESULTS

- Treatment with OENOBRETT[®] ORG on 2 wines naturally contaminated by *Brettanomyces bruxellensis*.
Treatment at 4 g/hL (40 ppm) and Q-PCR Brett analysis 10 days after treatment.



LAFFORT

L'œnologie par nature

PHYSICAL CHARACTERISTICS

Aspect thin powder Colour clear beige

ANALYSES CHIMIQUES ET MICROBIOLOGIQUE

Acetylation degree.....	0-30 mol%	Mercury	< 0.1 ppm
Loss on drying	< 10 %	Arsenic.....	< 1 ppm
Ash.....	< 3%	Cadmium.....	< 1 ppm
Insoluble matter	< 5%	Total viable germs /g	< 10 ³ UFC
Residual glucans	> 2%	Salmonella/25g.....	none
Viscosity in solution 1%.....	< 10%	Coliforms	< 10 ² UFC
Lead.....	< 1 ppm		

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- Treatment must be done after the completion of both AF and MLF.
- Adjust wine SO₂ in accordance to good oenological practices.

DOSAGE

Recommended dosage: 4-10 g/hL (40-100 ppm).
EU Regulation: Maximum legal dosage: 10 g/hL (100 ppm)
(to decrease the population of undesirable microorganismes, especially *Brettanomyces*).

IMPLEMENTATION

- Dissolve in ten times its weight in water or wine – Use a clean and inert container.
- Introduce the preparation into the wine, homogenise well.
- Possible racking after 8 days of treatment.

STORAGE

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
- Optimal date of use: 3 years.
- Use rapidly after opening.

PACKAGING

100 g tin.
1 kg bag.

