



## ***The Nutrient to Use During Malolactic Bacteria Rehydration***

### **BACKGROUND**

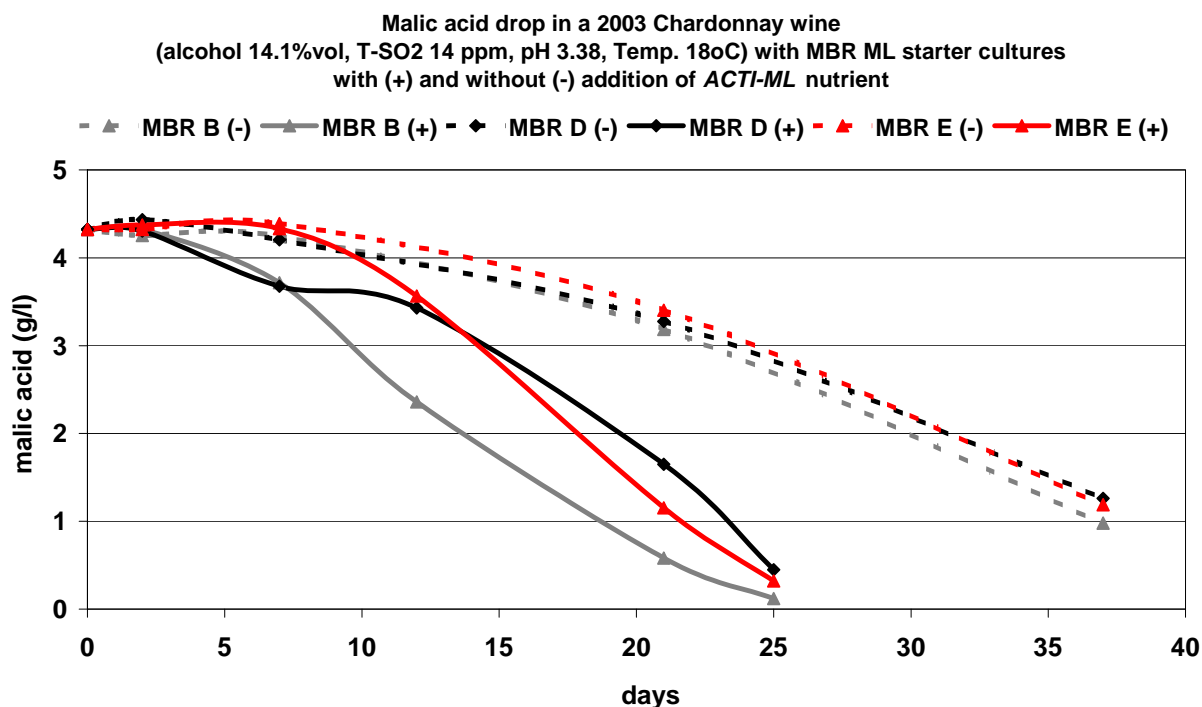
Growth and activity of malolactic bacteria is dependent on many factors, including the following:

- wine temperature, SO<sub>2</sub> levels, pH, and alcohol levels
- presence of inhibitors such as polyphenols and medium chain fatty acids
- nutrient availability

Since *Oenococcus oeni* strains are affected differently by many of the above factors, ACTI-ML<sup>®</sup> was formulated by Lallemand's Dr. Sibylle Krieger to strengthen the development of specific strains such as ENOFERM BETA<sup>®</sup> under difficult conditions.

### **OENOLOGICAL PROPERTIES**

- When used as directed, ACTI-ML<sup>®</sup> will not contribute any aroma or flavor to the wine.
- Please note that cellulose was chosen as an ingredient for this formulation since it is slow to settle and will aid in keeping bacteria suspended for optimizing activity.





## **USAGE**

### ***Lallemand recommends using ACTI-ML during rehydration!***

Dissolve 20 g of ACTI-ML into 100 mL of 25°C (77°F) clean water and then add 1 g of bacteria. Wait 15 minutes and add the suspension to 100 liters wine.

Addition rates for some popular volumes:

Volume of wine	Volume of rehydration water	Grams of ACTI-ML	Grams of bacteria
100 liters (26 gal)	100 mL	20 g	1 g
250 liters (60 gal)	250 mL	50 g	2.5 g
2500 liters (660 gal)	2500 mL	500 g	25 g
25000 liters (6600 gal)	25 liters	5 kilos	250 g

- If the bacteria fermentation becomes sluggish or stuck, an additional dose of ACTI-ML at the rate of 20 g/hL of wine may effectively stimulate the continuation of malolactic fermentation.
- ACTI-ML may be used for supplementing media used to rehydrate and adapt ML starter cultures or in wine.

## **COMPOSITION**

- ACTI-ML<sup>®</sup> is a 100% biological blend of specific inactivated yeasts and cellulose. These inactivated yeasts provide important malolactic bacteria growth factors -- especially amino acids, peptides, vitamins and minor growth factors.
- Inactivated yeast, along with cellulose, can help keep malolactic bacteria in suspension and may help avert the influence of inhibitors.

## **PACKAGING AND STORAGE**

- Available in 500 gram foil sacks suitable for treatment of 660 gallons.
- Store below 25°C in sealed container in a dry, odor free environment.
- Shelf life is up to 3 years when stored properly.

*The information contained herein is true and accurate to the best of our knowledge, however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.*

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