



# BETA CO-INOC™

## *Oenococcus oeni*

### The specific bacteria culture for co-inoculation

#### DESCRIPTION

BETA CO-INOC™, selected from nature during a European CRAFT in Fair program on wine lactic acid bacteria diversity, is a vigorous wine bacteria with reliable malolactic fermentation (MLF) performance when used for co-inoculation under a broad range of winemaking conditions

Developed in active lyophilized form, BETA CO-INOC™ is very easy-to-use and can be added directly to the fermenting must without rehydration specific protocols.

BETA CO-INOC™ is compatible with many selected yeast strains and shows good MLF performance. Co-inoculation, when the juice/must is inoculated with selected wine bacteria 24 to 48 hours after yeast inoculation, is an effective winemaking option. After several years of research on wine bacteria and the timing of inoculation, co-inoculation is now recognized as a simple and very popular safe practice with many advantages for winemakers.



#### BENEFITS & RESULTS

BETA CO-INOC™ is selected for its capacity to keep the fresh fruit character during the winemaking process. BETA CO-INOC™ contributes to enhance fruity oriented red and white wines, while avoiding excessive acetic acid and diacetyl production.

Plan your co-inoculation with BETA CO-INOC™, and

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|--------------------------|--|
| <b>Save time</b>         | <ul style="list-style-type: none"><li>• Complete fermentations earlier rather than wait for post alcoholic fermentation inoculated or spontaneous malolactic fermentation to finish</li><li>• Increase the chance of successful MLF under difficult conditions</li></ul>   |
| <b>Preserve Quality</b>  | <ul style="list-style-type: none"><li>• Wines are stabilized earlier, helping prevent the development of <i>Brettanomyces</i> and other spoilage organisms</li><li>• Avoid or limit the production of compounds such as diacetyl, biogenic amines and other wine faults that mask the grape's varietal character</li></ul> |
| <b>Economic benefits</b> | <ul style="list-style-type: none"><li>• Earlier MLF results in direct energy savings</li><li>• Earlier MLF saves staff and cellar resources</li></ul>  |

#### PROPERTIES

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| <ul style="list-style-type: none"><li>• pH tolerance: &gt; 3.2</li><li>• Alcohol tolerance: up to 15 % vol.</li><li>• SO<sub>2</sub> tolerance: up to 60 mg/L total SO<sub>2</sub> (pay attention to molecular SO<sub>2</sub> at low pH)</li><li>• T° tolerance: &gt;14°C</li><li>• Good implantation</li></ul> | <ul style="list-style-type: none"><li>• Medium lag phase</li><li>• Low volatile acidity production</li><li>• No production of biogenic amines</li><li>• Very low diacetyl production in co-inoculation</li><li>• Bacteria cinnamoyl esterase negative: cannot produce precursors for ethylphenol production by <i>Brettanomyces</i></li></ul> |
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## INSTRUCTIONS FOR OENOLOGICAL USE

Use one sachet for right quantity of hL indicated on label. Lowering the dosage or doing cross seeding or pitching methods will reduce the bacteria performance.

### Co-inoculation (simultaneous alcoholic fermentation)

#### 1. Yeast addition

Rehydrate the selected dry yeast according to the instructions. Preferably in presence of a rehydration nutrient and inoculate the must.

#### 2. Bacteria addition

Depending on the SO<sub>2</sub> addition at crush:

- SO<sub>2</sub> addition < 5 g/hL: wait for 24 hours
- SO<sub>2</sub> addition 5-8 g/hL: wait for 48 hours
- Direct inoculation of bacteria without rehydration: open the sachet and add the bacteria directly to the must/wine to be fermented from the top of the tank (white must) or during a pumping-over (red must).
- Direct inoculation with rehydration step: for best distribution, you can rehydrate the packet of freeze-dried lactic acid bacteria in 20 times its weight of clean chlorine free water at 20°C for a maximum of 15 minutes and add the suspension to the must/wine to be fermented.
  - Assure a good distribution.
  - Carefully monitor must temperature, which must be below 30° C at lactic acid bacteria inoculation (alcohol < 5 %vol) and below 27° C when the level of 10 % alcohol is reached.
  - Complex nutrients addition at 1/3<sup>rd</sup> of alcoholic fermentation is recommended.
  - Monitor malic acid and volatile acidity.
  - Top the wine after alcoholic fermentation (AF).
  - Otherwise rack and stabilize after MLF.

## PACKAGING & STORAGE

- Product in powder form obtained by lyophilization.
- Dose for 25 hL (660 US gal) and for 250 hL (6,600 US gal).
- This product can be stored for 18 months at 4°C / 39°F and 36 months at - 18°C / 0°F in original sealed packaging. Once opened, the sachet must be used immediate-ly.
- During delivery, sealed packets can be held at ambient temperature for 3 weeks (< 25°C / 77°F) without significant loss of viability.

Distributed by:



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The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. March 2024 (Scott Laboratories).



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YEASTS



WINE  
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