

# Bactiless Nature™

## Control spoilage bacteria

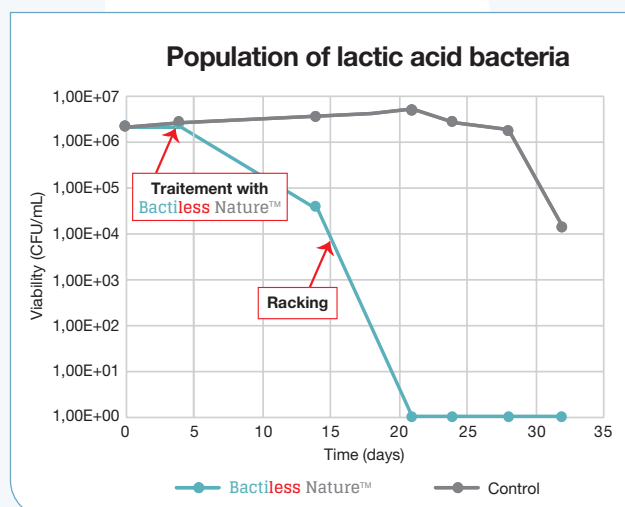
### Description

Bactiless Nature™ is a 100% natural non-GMO and non-allergenic tool which helps to control the bacteria population in wines. Its unique formula (biopolymer from fungal *Aspergillus niger* origin and specific yeast cell walls) allows an easy removal of undesirable lactic and acetic acid bacteria from wine. Despite its effectiveness towards a wide spectrum of bacteria, Bactiless Nature™ does not affect the yeast population. It can help to reduce the amount of SO<sub>2</sub> needed to control the bacteria population.

### Application and results

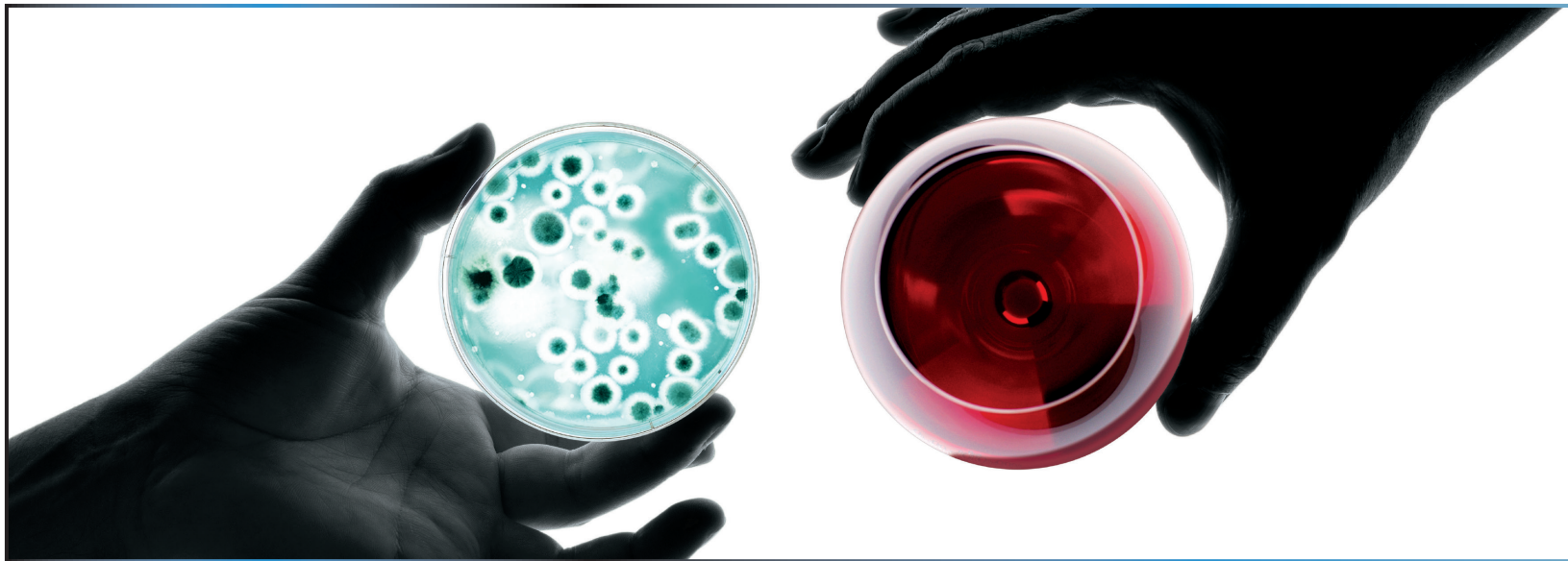
Due to its effective action against lactic acid and acetic acid bacteria, Bactiless Nature™ can be used to:

- **Control the malolactic fermentation (MLF):**
  - Prevent MLF in white and rosé juices and wines.
  - Delay MLF in red wines.
- Reduce the risk of high volatile acidity from bacteria in case of stuck alcoholic fermentation.
- **Stabilize the wine after MLF**, to reduce the spoilage bacteria population.



As showed in figure 1, Bactiless Nature™ can be used to significantly reduce the bacteria population and to prevent bacterial growth, and is an attractive alternative to lysozyme treatment and/or significant amounts of SO<sub>2</sub>. Bactiless Nature™ helps to protect wines from spoilage lactic acid bacteria and reduces their production of undesirable metabolites, such as biogenic amines.

◀ **Figure 1: Lactic acid bacteria management Merlot, Bordeaux (France) 2018 (addition of Bactiless Nature™ on day 4 and racking 10 days after)**



Bactiless Nature™ is also effective against acetic acid bacteria, helping to lower the viable population and prevent their growth. This application can help to control volatile acidity levels.

### Dosage and instructions for use

- Recommended dosage: from 20 g/hL up to 50 g/hL in case of high level of contamination.
- Suspend Bactiless Nature™ in 5 times its weight in water and homogenize gently by stirring. Then add to the must or wine mix thoroughly the whole volume of the tank.
- Bactiless Nature™ effect is quick within a few hours after the treatment. Average contact time recommended in wine is 10 days for settling. Then rack the wine and separate from it lees.

### Packaging and storage

- 10 x 500 g jars.
- Store in a dry environment below 25°C.

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