



Malo-Plus

Other Names

None

Description

Malo-Plus is a single strain *Oenococcus oeni* specifically selected for its tolerance towards low temperatures, sulfur dioxide and high alcohol content giving this strain superior fermentation capabilities. *Oenococcus oeni* is a complex bacteria that grows slowly, even in a rich and specific media. Since wine is a hostile environment the freeze dried powder was developed to prepare the *Oenococcus oeni* cell membrane for this environment. The result is a highly active culture which is ready for an easy and quick inoculation. It is a strong fermenter even at high alcohol levels (15% v/v), this strain has performed well in trials in many different wine conditions. Malo Plus produces low volatile acidity as well as being a low biogenic amine producer.

Properties

- Cell Numbers > 400 billion
- Alcohol > 15.0%
- pH tolerant > 3.2

Directions for use

Remove the pouch from the freezer 15 minutes before use and place at room temperature. It is always recommended to dilute the freeze-dried powder in 10 parts of mineral water at 68°F (20°C) for 15-20 minutes before the wine inoculation to assure a higher vitality to the bacteria.

Hazard Warning

Eye protection is recommended. In case of contact with eyes, rinse thoroughly with water.

Dosage

Small up to 1,000 gallons, Medium up to 10,000 gallons, Large up to 40,000 gallons

Packaging

Small, Medium and Large