

MALOLACTIC BACTERIA

Malo NutriBact

Description

Malo NutriBact is derived from select strains of *Saccharomyces Cerevisiae* particularly suitable for the nutrition and growth of desirable bacteria strains (*Oenococcus Oeni*).

Properties

Malo NutriBact facilitates malolactic fermentation by protecting and improving bacterial viability against adverse conditions. The main characteristics are:

- Protects bacterial cells
- Stimulates population growth
- Improves cell strength and resistance
- Speeds up the rate of malolactic fermentation

Use

Rich in complex polysaccharides and micronutrients, **Malo NutriBact** was developed by ATPGroup with the specific goal of ensuring a short lag and rapid completion of malolactic fermentation, especially in wines with conditions that can inhibit MLF.

Dosage and Addition

0.8 – 2.1 lbs/1000 gallons (10 – 25 g/hL)

Suspend **Malo NutriBact** in a small amount of lukewarm water (68°F) and add it directly to the wine just before adding the bacterial culture. Gently mix, avoiding any aeration as this could affect bacteria activity.

Storage and Shelf Life

Store in original packaging and carefully reseal to protect any remaining product. The product has at least 5 years of shelf life from the production date when stored in its original unopened packaging in a cool, dry environment.

Packaging

Malo NutriBact is available in 500g packaging.

Product for Enological Use Only

Non-GMO, complies with FDA and TTB regulations when used as directed

Please refer to the SDS for safe handling requirements.