

MALOLACTIC NUTRIENTS

Malo Detox

Description

Malo Detox is a reducer and adsorbent of toxin residues naturally present in wine at the end of alcoholic fermentation. It is specially designed to detoxify the wine before inoculating it with malolactic bacteria.

Properties

Malo Detox is composed of cell membranes, cross-linked alpha cells, and polysaccharides derived from chitin of fungal origin.

Use

Malo Detox is useful for breaking down and reducing toxin residues derived from active microorganisms in the final stages of alcoholic fermentation and for the reduction of contaminants from pesticides. Its main features are:

- Precipitate polluting microorganisms that are already present
- Absorb toxins produced by other species
- Create a hospitable environment before the inoculation of malolactic cultures
- Break down substances that negatively affect the growth of *Oenococcus oeni*
- It is also active on Ochratoxin A and can reduce the perception threshold of some volatile phenols.

Please contact your ATPGroup Enology Products Specialist for assistance with optimizing use to meet your requirements.

Dosage and Addition

Rate: 1.67 – 2.5 lb/1000 gal (20 – 30 g/hL). Max: 4.17 lb/1000 gal (50 g/hL)

Dissolve **Malo Detox** in 10 times its weight of clean water, at least 1 hour before adding it to the tank. After adding, gently pump over the tank for 1-2 hours to mix.

Recommended timing: add **Malo Detox** to the wine 2 – 3 days before the end of alcoholic fermentation for the most effective use. After the addition of **Malo Detox**, rack or filter the clean wine off of the lees before inoculating with malolactic bacteria.

Storage and Shelf Life

Store in original package in a cool and dry environment for up to 5 years. Carefully reseal the bag in case of remaining product. The integrity of the product is guaranteed only if it is stored as indicated in this technical data sheet

Packaging

Malo Detox is available in 1 kg bags or k kg boxes.

Product for Enological Use Only

Non-GMO, Allergen-free

Please refer to the SDS for safe handling requirements.