Bactiless™

Control of spoilage bacteria.

ORIGIN AND DESCRIPTION

Bactiless™ is a 100% natural non-GMO and non-allergenic biopolymer from fungal *Aspergillus niger* origin which helps to control the bacterial population in wines. ***Bactiless™*** formula helps to lower the viable acetic and lactic acid bacteria population in wine. Despite its effectiveness towards a wide spectrum of bacteria, ***Bactiless™*** does not affect the yeast population. Its antibacterial effect can be enhanced with the use of SO_2, but it does not replace it, as ***Bactiless™*** doesn't have an antioxidant and antifungal effect. However, ***Bactiless™*** can help to reduce the amount of SO_2 needed to control lactic and acetic acid bacteria populations. ***Bactiless™*** helps to avoid the negative sensory impact caused by spoilage bacteria such as acetic acid and biogenic amines.

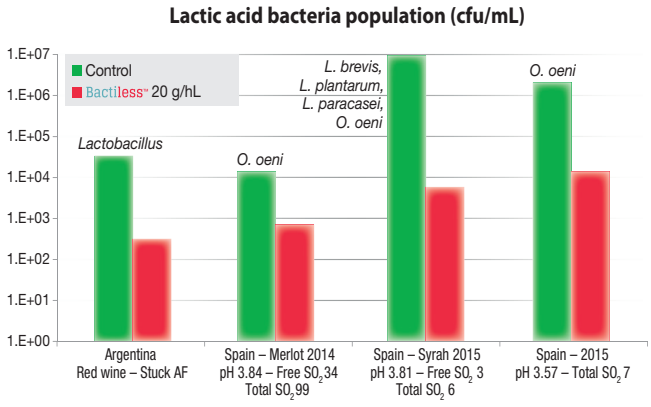
APPLICATION AND RESULTS

- ***Microbiological stabilization action against :***

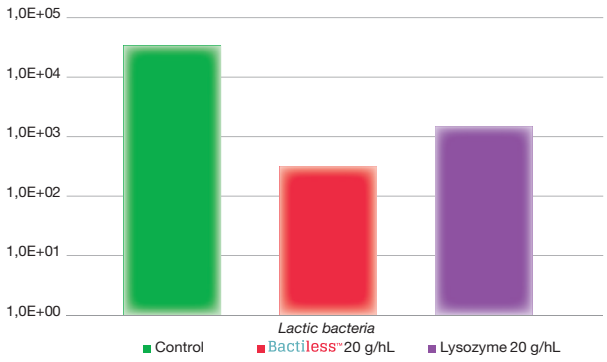
➤ **Lactic acid bacteria**:

Bactiless™ can be used to dramatically reduce bacterial populations and to prevent bacterial growth in wines, especially after malolactic fermentation, offering an excellent alternative to lysozyme treatment and/or significant amounts of SO_2. ***Bactiless™*** helps to protect wines from spoilage lactic acid bacteria and reduces their production of metabolites such as biogenic amines.

Lactic acid bacteria management in red wines in Winery-scale trials.



Lactic acid bacteria management in a red wine
Spoilage bacteria contamination occurred during a stuck alcoholic fermentation (Malbec, Argentina, 2015)



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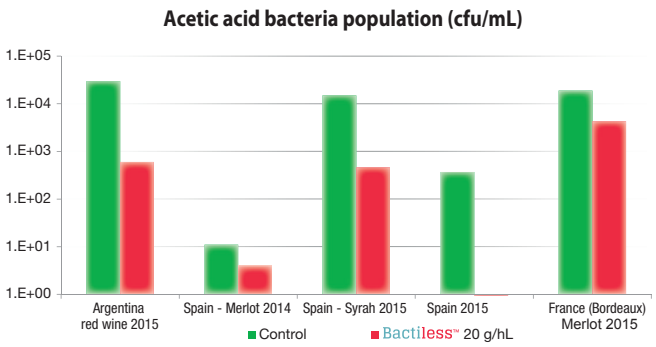
➤ Acetic acid bacteria:

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

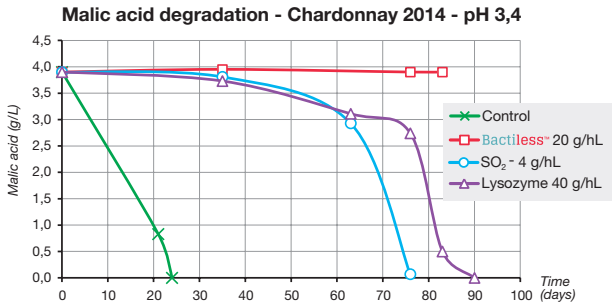
Acetic acid bacteria management in red wines in Winery-scale trials.



➤ Malolactic fermentation control:

In white and rosé wines, ***Bactiless™*** can help to inhibit malolactic fermentation when it's not desired. In red wines, ***Bactiless™*** can be used after malolactic fermentation is complete to manage spoilage bacteria

Trial in a Chardonnay wine (pH = 3.4) in collaboration with IFV: Comparison of different microbial stabilization tools and kinetics of malic acid degradation in the case of a lactic acid bacteria contaminated wine.



Bactiless™ can avoid malolactic fermentation in white wines.

INSTRUCTIONS FOR USE

- Recommanded average dosage from 20 g/hL up to 50 g/hL in case of high level contamination.
- Suspend ***Bactiless™*** in water or wine before adding to the wine, then mix thoroughly the whole volume of tank.
- Minimum contact time is 10 days. Then rack the wine and separate from its lees.

PACKAGING AND STORAGE

• 500 g
• Store in a dry environment below 25° C.

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.

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