



Bacteria XTREM

Bacteria XTREM is a strain of *Ænococcus œni* selected for its efficiency under difficult fermentation conditions. It allows the malolactic fermentation to be carried out on all types of wines and can be directly inoculated.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Freeze-dried bacteria: *Ænococcus œni*.
- ◆ **Enological benefits:** Bacteria XTREM can carry out malolactic fermentation even in **difficult conditions**, on wines with **low-pH** or with a **high alcohol content**. The strength of the strain and the possibility for direct inoculation make its application easier and secure the MLF.

Bacteria XTREM can be directly added to the wine. It is recommended to dilute it in water prior to the adding, to optimize its spread. The quick start of the MLF prevents *Brettanomyces* development, maintains aromatic potential and ensures low volatile acidity.



DIRECTIONS FOR USE

- ◆ Before inoculation, let the packet rest at room temperature: 2 hours if stored at negative temperatures (freezer) – 15 minutes if stored at positive temperatures (fridge).
- ◆ Rehydrate Bacteria XTREM in 20 times its weight in mineral water (no chlorides or sulphur) at room temperature and mix well. Wait 15 minutes and add the bacteria under the cap by piercing the cap. Realize a pumping-over of homogenization in an oxygen free atmosphere.
- ◆ It's possible to pour the bacteria directly into the tank without any rehydration before: sprinkle and homogenize without oxygen.

Recommandations:

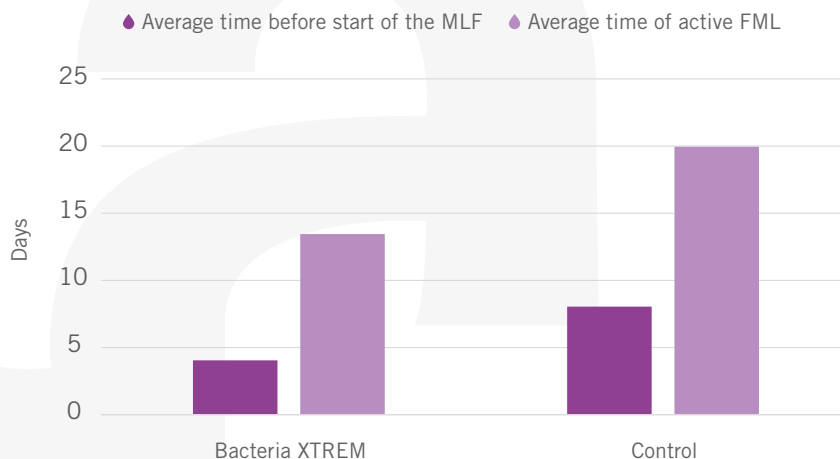
- ◆ Do not carry out any acidification or de-acidification after the addition of the bacteria.
- ◆ When pH is under 3.3, the use of OptiML® (30 g/hL) is highly recommended to optimize the bacteria's malolactic metabolism.



TRIAL RESULTS

LAG PHASE AND EFFECTIVE MLF DURATION FOR EACH MODALITY

Entre-2-Mers trial, Cabernet Sauvignon, TAP 15,5% vol. – Each modality was conducted in triplicate



Optimal conditions for malolactic activity

pH*	TOTAL SO ₂ *	TEMPERATURE*	ALCOHOL TOLERANCE * (% vol.)
≥ 3	< 50 mg/L	18 - 24°C	< 16

* These factors are co-dependent



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Beige powder

MICROBIOLOGICAL

- **Contaminating yeasts:** < 10³ UFC/g
- **Mould:** < 10³ UFC/g
- **Contaminating acetic bacteria:** < 10⁴ UFC/g
- **Salmonella:** Assenza/25g
- **Escherichia coli:** Assenza/1g
- **Staphylococci:** Assenza/1g
- **Coliforms:** < 10² UFC/g

COMPOSITION

- **Viable lactic bacteria:** ≥ 10¹¹ UFC/g
- **Humidity:** < 8%

LIMITS

- **Lead:** < 2 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium:** < 1 mg/kg



PACKAGING & CONSERVATION

- Doses for 25 hL.
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Best Before from the date of production: 1.5 months at 4°C or 36 months at -18°C, .

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