

Bactiless™

Control spoilage bacteria

Description

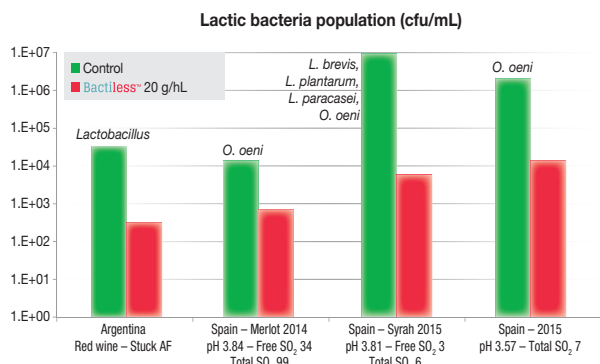
Bactiless™ is a 100% natural non-GMO and non-allergenic biopolymer from fungal *Aspergillus niger* origin which helps to control the bacteria population in wines. Bactiless™ formula helps to lower the viable acetic and lactic bacteria population allowing easy removal. Despite its effectiveness towards a wide spectrum of bacteria, Bactiless™ does not affect yeast population. Its antibacterial effect can be enhanced with the use of SO₂, 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 SO₂ needed to control lactic and acetic bacteria population. Bactiless™ helps to avoid the negative sensory impact caused by spoilage bacteria such as acetic acid and biogenic amines.

Application and results

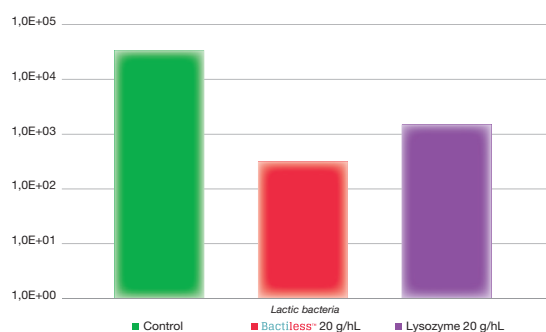
• Microbiological stabilization action against :

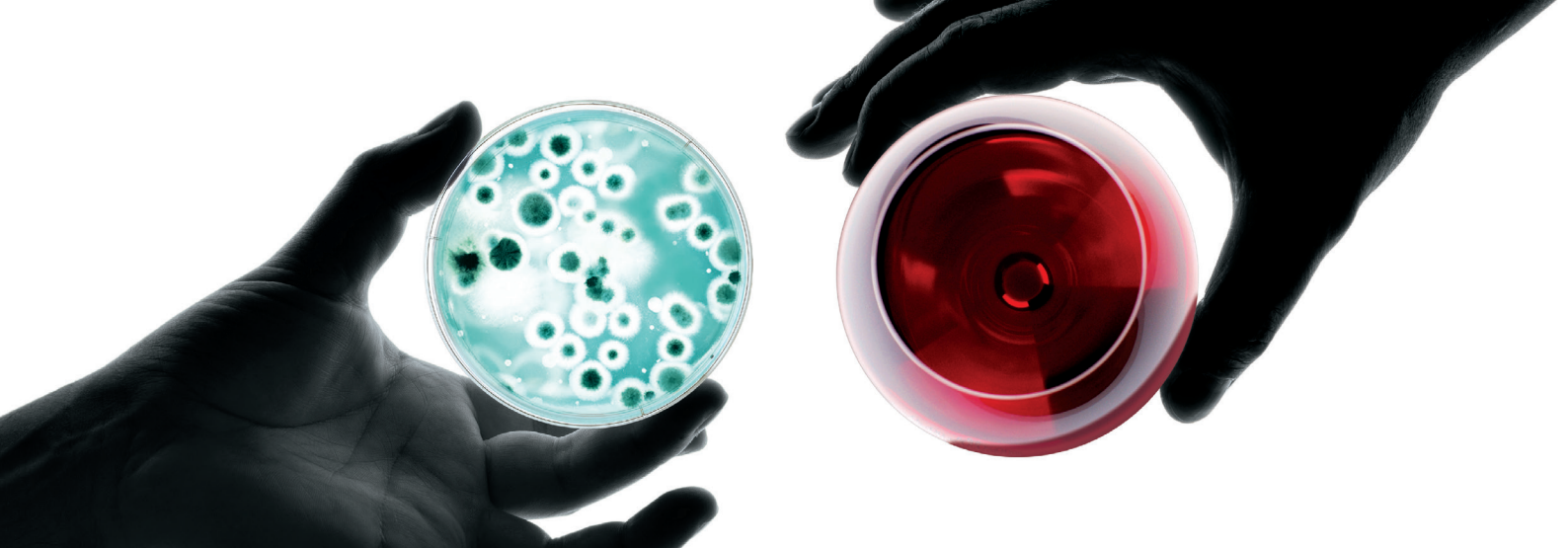
- » **Lactic bacteria:** Bactiless™ can be used to drastically reduce bacteria population and to prevent bacteria growth in wines especially after malolactic fermentation offering an interesting alternative to lysozyme treatment and/or significant amounts of SO₂. Bactiless™ helps to protect wines from spoilage lactic bacteria and reduces their production of metabolites such as biogenic amines.

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



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

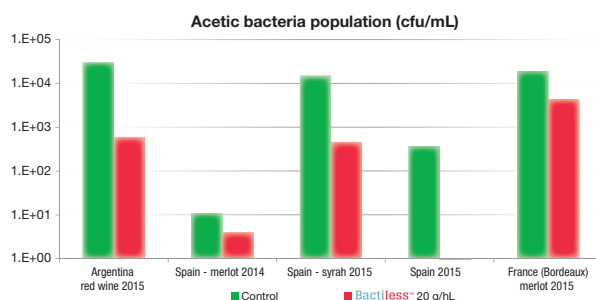




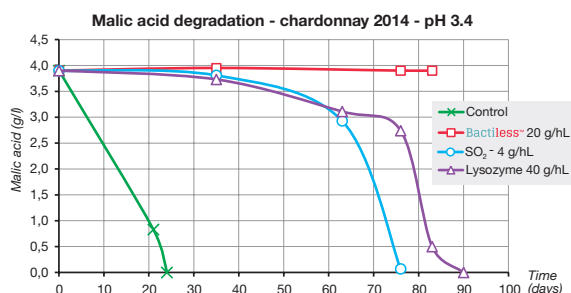
» Acetic bacteria:

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

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



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.

» Malolactic fermentation control

In white and rosé wines, Bactiless™ can help to delay or inhibit malolactic fermentation when it's not desired.

In red wines, Bactiless™ can be used to delay the malolactic fermentation after treatment followed by racking.

Dosage and instructions for use

- Recommended 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

- 10 x 500 g jars.
- Store in a dry environment below 25°C.



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