



MaloStar Cream

Oenological, ternary mixture of robust bacteria strains with different, well-matched characteristics for a smooth, rapidly proceeding malo-lactic fermentation (MLF)



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Characterization: MaloStar Cream is a ternary mixture of extremely robust bacteria selections to produce harmonious, but also full-bodied, creamy wines with classical MLF character. Thus MLF onset and the fully completed conversion of malic acid to lactic acid perform successfully even under difficult conditions. High alcohol resistance, good pH tolerance and strong predominance, even at low temperatures, are characteristic for MaloStar Cream.
A special cultivation method and activation of the starter culture according to a patented process prevent a possible formation of volatile acid from glucose caused by pantothenic acid deficiency.

Oenological properties:

- Secure MLF of white and red wines
- Bacteria prevail well against wild microorganisms
- Rapid, uninterrupted malo-lactic conversion
- Quick increase of cell numbers
- Robust character of all strains of the ternary mixture
- High alcohol tolerance
- Good pH tolerance
- Strong ability to dominate at low temperatures
- Promotes creaminess, structure, volume and pleasant lactic and buttery notes
- Also suitable for simultaneous inoculation

Dosage: The double chamber bag containing the MaloStar Cream bacteria culture and the activator, after activation, is sufficient for 2,500 L must/wine.
Simultaneous addition is made 24 hours after the yeast into the must, or consecutive addition directly after alcoholic fermentation into the young wine still warm from fermentation.

With natural products, treatment is subject to the usual imponderabilities. Therefore treatment recommendations given in the technical product leaflets are not legally binding and without liability. In addition our general terms of business apply.
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- Activation:** Pour 2.5 L water* (25°C) into a clean container and add the entire contents from both chambers of the double chamber bag at the same time. Mix well. After 5 minutes, stir again thoroughly until completely suspended. Cover and allow to stand to let the developing CO₂ gas escape. Bacteria activation takes place at room temperature over a period of time of 8-12 hours. Before adding to the must/wine to treat, adapt to beverage temperature and mix again briefly, then add to the must/wine.
- This long-term activation starts the bacteria metabolism under uptake of essential nutrients, above all pantothenic acid. A deficiency of pantothenic acid during MLF may stimulate the formation of acetate from glucose. As preventive measure, the bacteria culture was enriched during cultivation with nutrients to assure provision in sufficient quantities with this vitamin and thus reduce the risk of volatile acid formation from glucose. At the same time, a slow and cell numbers protecting adaptation of bacteria to living conditions in grape must/wine takes place.
- MLF conditions:**
- Free SO₂ < 20 mg/L
 - Total SO₂ < 40 mg/L
 - Inoculation temperature at least 16 °C. A later temperature decrease to cellar temperature does not affect an already started MLF
 - pH-value > 3.1
 - Alcoholic strength < 15.5 % by vol.
- The oenologist advises:**
- Generally an inoculation with professionally produced starter cultures is recommended to obtain microbiological stability and to save SO₂. Especially the undesirable formation of histamine by the spontaneous flora bacteria is suppressed by selected pure cultures. Through a controlled MLF wines develop cleaner aromas. The application of MaloStar Cream assures secure malo-lactic fermentation in a short vinification time, also under difficult conditions.
- Packaging:** 1 aluminium double chamber bag.
The freeze-dried bacteria are packed under optimized conditions and covered with a protective gas layer.
- Storage:** At temperatures of < -18 °C shelf life is at least 2 years, at refrigerator temperatures (< 8 °C) at least 2 months, at room temperature (< 22 °C), at least 2 weeks without loss of activity.
Protect from temperatures > 25 °C.
- *Water:** Preferably use demineralised or distilled water (25 °C). It is also possible to use drinking water (25 °C), provided it is in accordance with the German drinking water regulation and contains not more than 0.3 mg Cl₂/L.

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