PRODUCT INFORMATION

MaloControl™ BIO

SPECIAL NUTRITION SUPPLEMENT

FOR THE SUPPORT OF MLF BACTERIA METABOLISM

What is MaloControl™ BIO?

Stuck or sluggish malolactic fermentations (MLF) are still present problems in the wine industry. The reasons for sluggish MLF's are multiple. The main inhibitory factor is an elevated SO_2 content in the subject wine. Elevated levels of SO_2 evolve from the primary fermentation due to the lack of essential nutrition. To overcome this problem 2B has developed MaloControl™ BIO to balance the nutrition for the MLF bacteria.

MLF bacteria have a specific requirement of nutrition that is different to yeast. This specific nutrition requirement is an important factor when considering a successful MLF.

MaloControl™ BIO provides a balanced combination of MLF nutrition compounds and co-factors that compensates for natural deficits in the grapes. It enables the bacteria to have an optimal metabolism and to increase the malolactic activity.

Practical use

MaloControl™ BIO will be delivered in 100 g or 1 kg pouches and can be used on all wines.

Dissolve the recommended dose in either warm water or juice (20-30°C). Stir until you get a homogenous suspension without any solids.

Add the suspension of MaloControl™ BIO before the wine is to be inoculated with the MLF starter culture.

To give best results in all wines, but especially in wines from dry vineyards or parcels known to have a low nutrition profile (see table opposite).

Condition	Dosage
Wines from ave. YAN vineyards > 120 ppm YAN	4 g /100L
Wines from low YAN vineyards < 120 ppm YAN	8 g /100L

The content of YAN indicates the required dose rate to be used.

MaloControl™ BIO is designed to increase the performance of MaloBacti™ starter cultures in harsh conditions.

Properties

MaloControl™ BIO improves the ability of MLF bacteria to grow under difficult conditions in the base wine. All metabolic functions of the bacteria will be improved and the malolactic activity will be increased.

MaloControl™ BIO will:

- Improve the metabolism of the bacteria population during the entire fermentation.
- Increase the malolactic activity
- Provide better conditions for an easier MLF

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Ingredients

MaloControl™ BIO is a blend of naturally derived vitamins, trace elements and a special purified yeast preparation. The special purification process ensures a microbial integrity. All ingredients are naturally present in healthy grapes. MaloControl™ BIO is GMO free.

Shelf life

MaloControl™ BIO will be delivered in vacuum-packed aluminium pouches. Shelf life is max. 36 months at 15°C, if stored under cool and dry conditions. Storage at high temperatures will damage the product. Open pouches must be used immediately

Disclaimer:
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