

NEW
Allergen free formulation

CHR HANSEN

Bactiv-aid 2.0

Product Information

Description

Bactiv-aid 2.0 is a new mix of natural compounds and bacterial nutrients selected specifically to improve malolactic bacteria growth in wine.

Bactiv-aid 2.0 binds compounds that can be inhibitory to the bacteria and ensures that bacteria have sufficient supply of key nutrients.

Bactiv-aid 2.0 optimizes bacteria growth conditions ensuring faster and more successful malolactic fermentations without, any negative effect on wine aroma or flavors.

The formulation of Bactiv-aid 2.0 is a balanced mix of carefully selected inactivated yeasts providing bacteria:

- the necessary amount of nutrients
- essential trace elements - helping bacterial adaptation when inoculated into wine

Bactiv-aid 2.0 comes with an allergen free formulation.

Application

Bactiv-aid 2.0 is recommended for use in all wines inoculated with Viniflora®. Adding Bactiv-aid 2.0 will ensure faster and cleaner malolactic fermentation in most wines.

By adding Bactiv-aid 2.0 you reduce the time needed for malolactic fermentation by up to 40 %. To achieve the full benefits of Bactiv-aid 2.0, it should always be added at the time of inoculation with malolactic cultures.

Bactiv-aid 2.0 is strongly recommended if your wine has one of the following characteristics:

- Highly clarified white wine
- Harsh inoculation conditions: high alcohol, low pH
- History of problematic malolactic fermentation
- Alcoholic fermentation completed more than 14 days ago
- Malolactic fermentation management known to be a concern with the grape variety used - eg. Merlot or Chardonnay
- Malolactic fermentation management known to be a concern with the yeast used - e.g. yeast strain producing SO₂.

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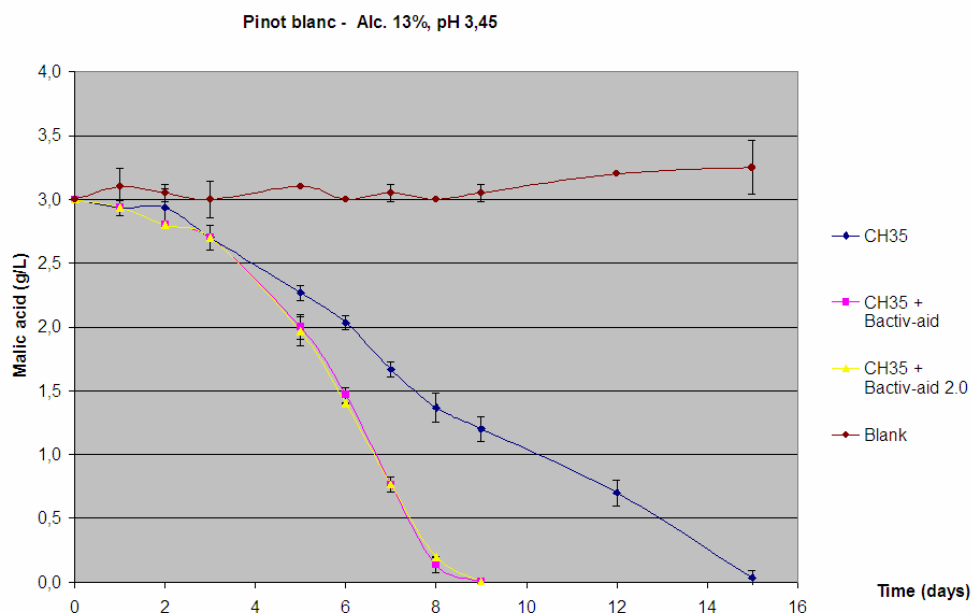
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Example

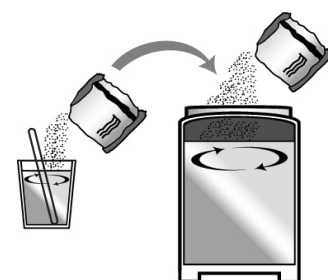
By using Bactiv-aid 2.0 together with Viniflora® products, winemakers speed up malolactic fermentation in a similar way to the previous Bactiv-aid formulation containing casein. While with Bactiv-aid 2.0 casein has been removed, and therefore so has the allergenic status, performance has been kept consistent.



Instructions for use

Bactiv-aid 2.0 should be added to the wine at the time of inoculation with Viniflora® malolactic cultures.

1. Before adding Bactiv-aid 2.0 to the tank/barrel, mix the content of a pouch to lukewarm water. Secure absence of chlorine by using mineral bottled water (chlorine kills bacteria).
2. Mix the solution into wine.
3. Inoculate Viniflora® culture into the wine following the instructions related to your culture and your wine. Use at recommended dosage.



Pack sizes

5 x 2500L/25 hL/660 US gal
1 x 25000L/250 hL/6600 US gal

621038
614676

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Technical data

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|-------------------------------|---|
| Addition level | The recommended dosage is one pouch per 25 hL (660 US Gal) with material 621038 or 250 hL (6,600 US Gal) with material 614676 of wine |
| Storage and shelf life | Store in a cool, dry place. Shelf life is at least 18 months after date of manufacture. |
| Appearance | Off-white granulate |
| Packaging | Airtight aluminum foil sachets packed in a cardboard box |

Technical service

Chr. Hansen's worldwide facilities and the personnel of our application and technology center are at your disposal with assistance and instructions.

For more information about Viniflora® products, applications and distribution points please visit our web site: www.chr-hansen.com/wine

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