

Lacticide

Lacticide is an endo-glucanase specific for Gram+ bacteria (*leuco nostococcus*, *lactobacillus* and *Pediococcus*). Its use inhibits the activity of lactic bacteria.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Enzyme extracted from hen egg white (E 1105).
- ◆ **Enological benefits:** Lacticide degrades bacterial cell walls (active only on Gram+ bacteria) to selectively control malolactic bacteria whilst limiting SO₂ use. As opposed to SO₂, it does not affect yeasts and other bacteria (acetic), nor does it have antioxidant effects.

Lacticide can be used for various reasons:

- Avoid malolactic fermentation (MLF)
- Allow only partial malolactic fermentation
- Delay MLF in risky situations (carbonic maceration, high pH must, long maceration...)
- Inhibit malolactic bacteria when alcoholic fermentation is sluggish or stuck
- Better manage SO₂ additions during wine maturation and conservation.



DIRECTIONS FOR USE

- ◆ Dissolve Lacticide in about 10 times its weight of cold water and incorporate evenly into the must or wine.
- ◆ Do not add metatartaric acid to a wine treated with lysozyme (risk of turbidity). Do not apply lysozyme in the month previous bottling.
- ◆ **White wines:** The presence of residual lysozyme brings about a protein instability (appearance of irreversible turbidity in warm conditions, and of reversible turbidity in cold conditions). It is necessary to treat with bentonite (contact your oenologist) so as to remove totally the residual lysozyme. Only the warm test is discriminating to assess protein instability.
- ◆ **Recommended dosage:** *Prevent MLF to start:* 50 g/hL at the beginning of alcoholic fermentation. *Delay MLF on risky situations:* 10 g/hL during AF. *Stop lactic spoilage:* 30 g/hL during AF. *Stabilize lactic bacteria post-MLF:* 20 g/hL post-MLF.

Maximum legal dosage (EU regulation): 50 g/hL.



SPECIFICATIONS

PHYSICO-CHEMICAL

- **Appearance:** Pellets
- **Colour:** Pale cream
- **Solubility in water:** Soluble
- **Purity:** > 95%
- **Nitrogen:** 17,3% ± 0,5

MICROBIOLOGICAL

- **Salmonella:** Absence / 25 g
- **E. coli:** Absence / 1g
- **Total viable germs:** < 10³

LIMITS

- **Lead:** < 2 mg/kg
- **Arsenic:** < 1 mg/kg
- **Mercury:** < 1 mg/kg
- **Heavy metals:** < 10 mg/kg



PACKAGING & CONSERVATION

- ◆ Bags of 1 kg (in 10 kg box).
- ◆ Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GD/17-01-2022. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

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