

MICROSTAB pH

Improvement of the microbiological stability of musts and wines

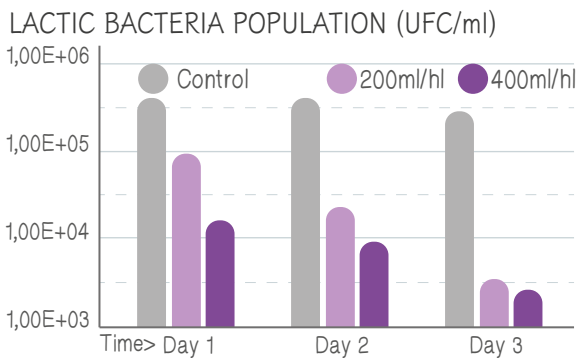


Figure 1. Antimicrobial effect of Microstab pH on white must with a population of 10^6 cfu/ml of *Oenococcus oeni* (pH 3.86; total SO_2 : 21 mg/l; free SO_2 : 2 mg/l; probable alcoholic strength (%): 11.07; gluc+fruc: 207 g/l; malic acid: 1.60 g/l; lactic acid: 0.11 g/l).

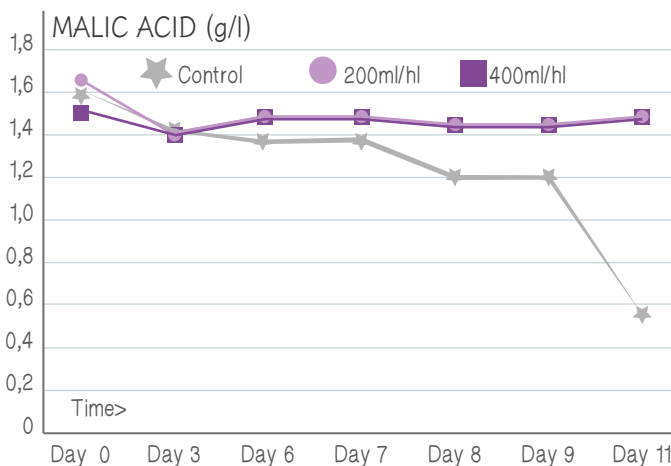


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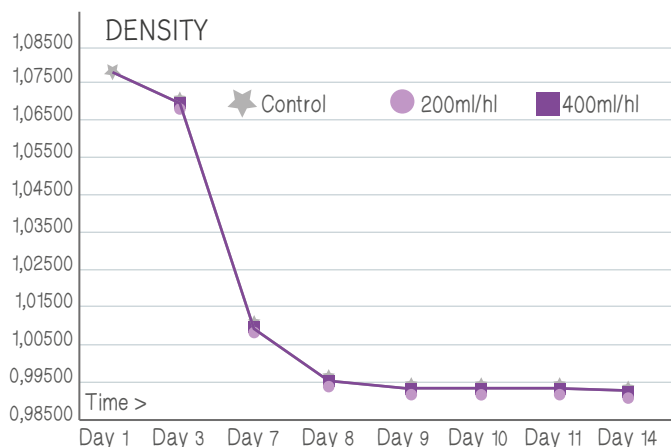


Figure 2. Inhibition of malolactic fermentation (monitoring of malic acid content over time) after adding Microstab pH to white must with a population of 10^6 cfu/ml of *Oenococcus oeni* (pH 3.86; total SO_2 : 21 mg/l; free SO_2 : 2 mg/l; probable alcoholic strength (%): 11.07; gluc+fruc: 207 g/l; malic acid: 1.60 g/l; lactic acid: 0.11 g/l).

CHARACTERISTICS

Microstab pH is an antimicrobial stabilizer that limits development of undesirable micro-organism populations. It allows users to:

- Control malolactic fermentation. It can be used in white and rosé musts to delay or inhibit malolactic fermentation without affecting normal development of alcoholic fermentation.
- Reduce the negative sensory impact of undesirable microbial activity (volatile acidity, biogenic amines and volatile phenols).
- Reduce SO_2 levels during winemaking thanks to its powerful antimicrobial properties.

APPLICATION

- During harvesting, as an antimicrobial agent with must-acidifying capacity.
- In musts and wines to limit the development of polluting flora. Its antimicrobial effect reduces sulphur dioxide dosage.

COMPOSITION

Liquid formula based on chitosan of fungal origin, L-(+)-tartaric acid (E-334).

DOSAGE

Must and wine 200-400 ml/hl

Doses of 200 ml/hl increased ≈ 1 g/l total acidity

Maximum legally permitted dose: 400 ml/hl

INSTRUCTIONS FOR USE

When applied to grapes:

Add all the solution to the fruit in the receiving hopper, either after destemming and crushing or when filling the press or macerating vessel.

When used with must or wine:

Add all the solution to the entire volume of must or wine to be treated and stir thoroughly.

Adding the preparation with a metering pump ensures uniform product distribution.

PHYSICAL APPEARANCE

Amber liquid.

PACKAGING

24-kg or 1200-kg packs.

PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES

L-tartaric acid (%)	39-41
pH	< 1
Density (g/ml)	1.17-1.19
Turbidity (NTU)	<40
Heavy metals (mg/kg)	
Pb (mg/kg)	< 1
As (mg/kg)	< 1
Hg (mg/kg)	< 0,1
Cd (mg/kg)	< 1
Microbiological specifications	
Total count (CFU/g)	< 10 ³
<i>E. coli</i> (CFU/g)	< 10
<i>Salmonella</i> (CFU/25 g)	Not present

STORAGE

Store in the original packaging in a cool, dry, odour-free place.

Once open, use as soon as possible.

Best before: within 2 years of packaging.

RGSEAA: 31.00391/CR

This product complies with the International Oenological Codex and with Regulation (EC) No 606/2009.