

ACTIMAX OENI

Malolactic fermentation activator

Characteristics

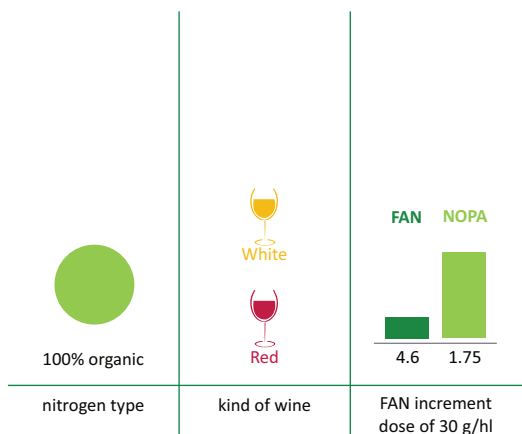
Actimax Oeni is a specific nutrient for stimulating malolactic fermentation in difficult conditions.

Lactic acid bacteria present complex nutritional requirements because they have lost the capacity to synthesise many compounds needed for growth, such as **B-group vitamins and most amino acids**.

These compounds are usually supplied by the **yeast lees** from alcoholic fermentation. However, **in certain cases this natural supply may be insufficient**. In these cases, nutrient supplementation of the wine is necessary.

Actimax Oeni provides:

- **Organic nitrogen in the form of primary amino acids**, the only nitrogen source assimilable by lactic acid bacteria.
- **A supply of minerals**, being especially enriched in magnesium and manganese, co-factors of key metabolic enzymes (kinases, malolactic enzyme).
- **B-group vitamins** (thiamine, nicotinic acid, biotin and pantothenic acid), which cannot be synthesised by lactic acid bacteria and are depleted in wines after alcoholic fermentation.
- The inclusion of **cell walls of inactive yeasts** increases turbidity and raises the content of polysaccharides in suspension, improving fermentation kinetics.
- **The presence of polysaccharides attenuates the unfavourable effect of the tannin fraction** in wines with an intense colour concentration, wines with added tannin or barrel fermentations.
- **Actimax Oeni** is an excellent adsorbent of toxic substances, **eliminating malolactic fermentation inhibitors** (fatty acids from irregular alcoholic fermentation, pesticide residues).



A 30 g/hl dose of **Actimax OENI** provides:

Free Amino Nitrogen (FAN)	4,6 mg/l
Organic nitrogen (amino acids, NOPA)	1,75 mg/l

Application

Actimax Oeni is used to improve the development of malolactic fermentation in:

- Wines that have been clarified, filtered or racked several times.
- Wines with a long delay between alcoholic and malolactic fermentation.
- Wines fermented with slow-autolysing, ethanol-resistant yeasts.
- Wines from very mature grapes.

Composition

- **Yeast autolysate** (*Saccharomyces cerevisiae*). The selected specific strain is grown on a nutrient-rich medium, then heat-deactivated.
- **Thiamine hydrochloride.**

Dosing

Normal fermentation conditions	10g/hl
Difficult fermentation conditions	20-30g/hl

Note: The working dose of **Actimax Oeni** must be adapted to the nutritional characteristics of the must; it should be increased in less favourable fermentation conditions.

Fermentation under normal conditions

Probable alcohol content < 12% vol.
 Fermentation temperature > 20°C [68°F]
 pH > 3,4
 Total SO₂ < 40 ppm
 TPI: intermediate
 Healthy harvest
 Short macerations

Fermentation under difficult conditions

Probable alcohol content > 14% vol.
 Fermentation temperature < 18°C [64°F]
 pH < 3,4
 Total SO₂ > 40 ppm
 TPI: high
 Late harvest
 Long macerations

Previous measurement of the organic nitrogen fraction (NOPA) of the must is recommended.

Instructions for use

Dissolve the product in 10 times its weight of wine or water and add to the vat or barrel, making sure that it is homogeneously distributed.

If selected lactic acid bacteria are seeded, add **Actimax Oeni** 24 hours before inoculation to allow product to take effect.

Physical appearance

Cream-coloured granulate.

Presentation

0.5-kg package.

Physico-chemical and microbiological properties

pH (1%)	5 - 6
Ash [%]	< 10
Moisture content [%]	< 8
Totalmicroorganisms [CFU/g]	< 10 ⁵
Viable yeasts [CFU/g]	< 10 ³

Storage

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

Use the product as soon as possible after opening.

REGISTRATION: R.G.S.A: 31.00391/CR

Product compliant with International Oenological Codex and EC Regulation No. 606/2009