

Viniflora® CH11

Product Information

Version: 8 PI-EU-EN 10-22-2010

Description

Viniflora® CH11 is a freeze-dried culture of *Oenococcus oeni*. It is a heterofermentative malolactic bacteria which has been selected to ensure a fast and safe malolactic fermentation when inoculated directly into wine. It is adapted especially for inoculation of red and white wines with low pH and high levels of alcohol. This strain has a lower threshold for levels of SO₂ and therefore SO₂ addition should be limited.

Packaging

Material No:	Size	Type
688841	5 X 2500 L	Pouch(es) in box

Physical Properties

Color: Off-white to slightly brown

Form: Granulate

Application

Usage

This culture has been selected for its overall outstanding performance and capability to perform a fast and safe malolactic fermentation in most red and white wines. Among the features are:

- Direct inoculation into wine
- High numbers of active cells which ensure a quick start of fermentation
- High level of microbiological purity
- Low production of volatile acidity
- Excellent all round tolerance towards pH, alcohol, temperature and SO₂
- Does not produce biogenic amines*

* During malolactic fermentation indigenous bacteria produces biogenic amines from amino acids. Viniflora strains have been selected by Chr. Hansen using state-of-the-art techniques in screening, analyses or production to deliver malolactic cultures unable to produce the following biogenic amines: histamine, tyramine, putrescine, phenylethylamine, isoamylamine, cadaverine. For further information about biogenic amines in wines and how Viniflora products can help to reduce this food safety concern, please visit the following site: www.chr-hansen.com/wine.

Storage and handling

< -18 °C / < 0 °F.

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Shelf life

When stored according to recommendation the product has a shelf life of 36 months. At +5°C (41°F) the shelf life is at least 6 months.

Directions for use

Viniflora® freeze-dried cultures are adapted for direct inoculation into wine. No rehydration or reactivation is required.

1. Remove the pouch from the freezer 15 min. before use and place at room temperature. Make sure that the dosage complies with the amount of wine to be inoculated.

2. Open the pouch and add the granulated culture directly to wine. The culture can be dissolved in a smaller volume first and added to the total volume right after, if required. Make sure that the culture is completely dissolved in the wine.



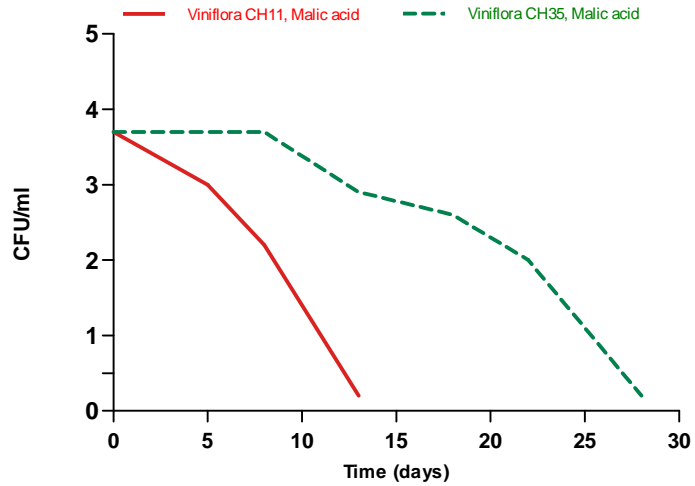
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Technical Data

Performance



Muscadet (France)

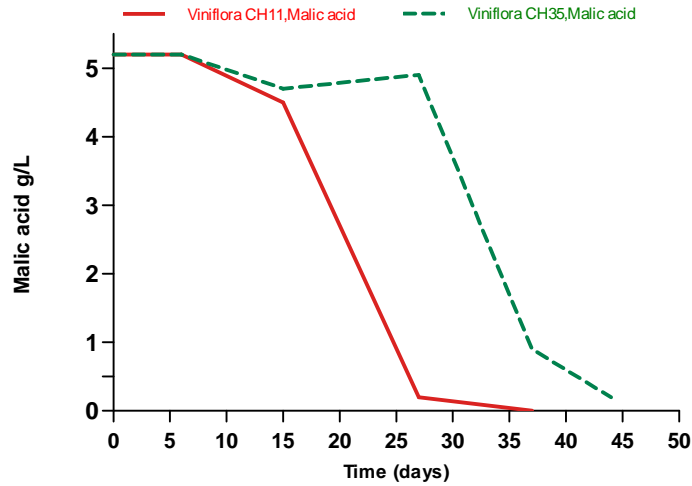
Ethanol 12.5 vol%, pH 3.18

Viniflora® CH11 degraded the total amount of malic acid (3.7 g/L) with in 13 days, compared to Viniflora® CH35, which finished the fermentation in 28 days.

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Chenin blanc (France)
Ethanol 11.05 vol%, pH 3.05

Viniflora® CH11 degraded the total amount of malic acid (5 g/L) in 27 days, compared to Viniflora® CH35, which finished the fermentation in 44 days.

Physiological data

Inoculation temperature range	14-25°C (57-77°F)
pH minimum*	3.0
Total SO₂, max. at inoculation*	35 ppm
Alcohol maximum *	15 % vol

** note that these inhibitory factors are antagonistic towards each other. The individual tolerances are valid only if other conditions are favourable. Check level of SO₂ produced by the yeast used for primary fermentation and be aware of level of free SO₂.*

Legislation

Chr. Hansen's cultures comply with the general requirements on food safety laid down in Regulation 178/2002/EC. Malolactic bacteria are generally recognized as safe and can be used in food, however, for specific applications we recommend to consult national legislation.

The product is intended for food use.

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Food Safety

No guarantee of food safety is implied or inferred should this product be used in applications other than those stated above. Should you wish to use this product in another application, please contact your Chr. Hansen representative for assistance.

Ingredients

Information available on request.

Labeling

No labeling required, however please consult local legislation if in doubt.

Trademarks

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Technical support

Chr. Hansen's Application and Product Development Laboratories and personnel are available if you need further information.