

BACTIV-AID 2.0

Product Information

Version: 4 PI GLOB EN 02-11-2016

Description

BACTIV-AID 2.0 is a malolactic nutrient made of a blend of inactivated yeasts selected specifically to improve the growth conditions for malolactic bacteria in wine. BACTIV-AID 2.0 ensures that the bacteria have sufficient supply of nutrients. BACTIV-AID 2.0 optimizes the growth conditions for the bacteria which help to ensure a fast, successful malolactic fermentation without any negative effect on wine aroma or flavor. BACTIV-AID 2.0 is also known to scavenge some frequent inhibitory compounds that may be present in the wine like medium chain fatty acids (C8, C10, C12).

Culture composition:

Material No:	614676	Color:	Light brown
Size	1X25000 L	Type	Pouch(es) in box
Form:	Powder		

Storage

0 - 8 °C / 32 - 46 °F

Shelf life

Stored in a cool and dry place, the product will have a shelf life of at least 18 months.

Dosage

It is recommended to use one pouch in 250 hl / 6600 US gallons.

Application

This nutrient supplement is recommended for use in all wines inoculated with Viniflora® malolactic cultures. Adding this product will ensure a fast and clean malolactic fermentation in most wines. It will reduce the time needed for malolactic fermentation with up to 40 %. To achieve the full benefits it should always be added at the time of inoculation with malolactic culture. BACTIV-AID is strongly recommended if your wine has one of the following characteristics:

- Highly clarified white wine
 - Wine that has difficult physical parameters like high alcohol or low pH
 - Wine that has a history of problematic malolactic fermentation
 - Wine that has completed alcoholic fermentation more than 14 days ago
- If the wine is from a grape variety that normally has problems going through malolactic fermentation, e.g. Merlot or Chardonnay.

Directions for use

BACTIV-AID should be added to the wine at the time of inoculation with malolactic culture. Before adding BACTIV-AID to the tank/barrel, dissolve the powder in luke warm water free from chlorine and or sulfite residues. Water temperature should be between 18-20°C. Add BACTIV-AID to the wine, and make sure it is completely dissolved in the wine.

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Legislation

The product is intended for food use as an oenological product and complies with the current International Oenological Codex. Chr. Hansen's cultures comply with the general requirements on food safety laid down in Regulation 178/2002/EC and with Council Regulation (EC) No 606/2009 of 10 July 2009, as amended.

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.

Labeling

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

Trademarks

Product names, names of concepts, logos, brands and other trademarks referred to in this document, whether or not appearing in large print, bold or with the ® or TM symbol are the property of Chr. Hansen A/S or used under license. Trademarks appearing in this document may not be registered in your country, even if they are marked with an ®.

Additional Information

Check the latest news on www.chr-hansen.com/wine

Technical support

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

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GMO Information

In accordance with the legislation in the European Union* BACTIV-AID 2.0 does not contain GMOs and does not contain GM labeled raw materials**. In accordance with European legislation on labeling of final food products** we can inform that the use of BACTIV-AID 2.0 does not trigger a GM labeling of the final food product. Chr. Hansen's position on GMO can be found on: [www.chr-hansen.com/About us/Policies and positions/Quality and product safety](http://www.chr-hansen.com/About-us/Policies-and-positions/Quality-and-product-safety).

** Directive 2001/18/EC of the European Parliament and of the Council of 12 March 2001 on the deliberate release into the environment of genetically modified organisms with later amendments, and repealing Council Directive 90/220/EEC.*

*** Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed with later amendments.*

Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms amending Directive 2001/18/EC, and with later amendments.

Allergen Information

List of common allergens in accordance with the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and EU Regulation 1169/2011/EC with later amendments	Present as an ingredient in the product
Cereals containing gluten* and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	No
Nuts* and products thereof	No
List of allergens in accordance with EU Regulation 1169/2011/EC only	
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Lupine and products thereof	No
Mollusks and products thereof	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No

* Please consult the EU Regulation 1169/2011 Annex II for a legal definition of common allergens, see European Union law at: www.eur-lex.europa.eu