BACTERIA

Œno 1®

Œno 1® is an *Œnococcus œni* strain selected for its resistance against difficult conditions. Able to be used in direct inoculation with a short rehydration step, Œno 1® is particularly well suited for co-inoculation.

PRODUCT CHARACTERISTICS

- **Formulation:** Freeze-dried bacteria - *Œnococcus œni*.
- **Enological benefits:** Co-inoculation with Œno 1® saves time by leading to a **quick start and completion** of the malolactic fermentation, which also **saves money and time** in heating and labour.

  Œno 1® **prevents spoilage**: produces low volatile acidity, no biogenic amines, and prevents development of *Brettanomyces* and other undesirable microorganisms. It can also be used in sequential inoculation, after the alcoholic fermentation is finished.

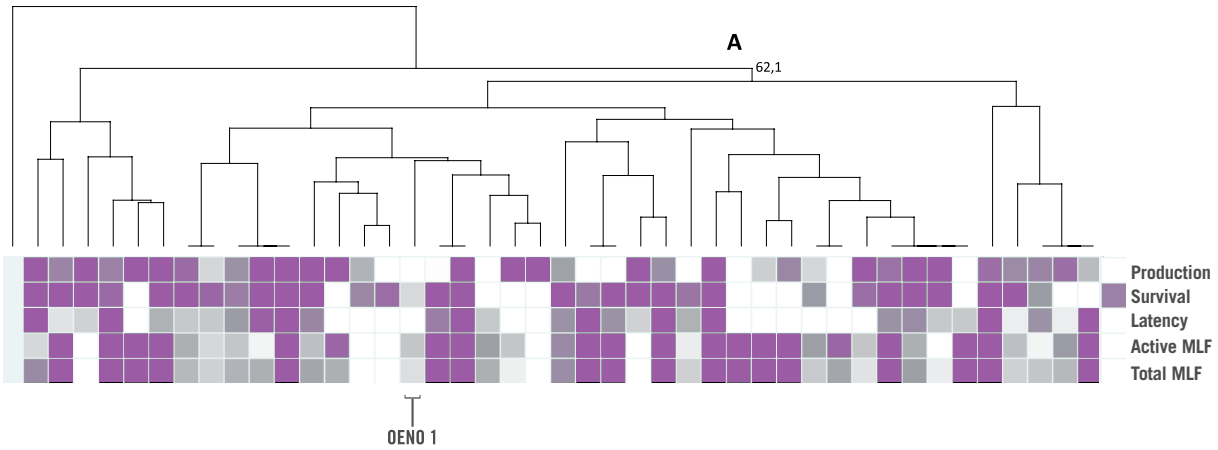
DIRECTIONS FOR USE

- Before inoculation, let the packet rest at room temperature: 2 hours if stored at negative temperatures (freezer) – 15 minutes if stored at positive temperatures (fridge).
- Rehydrate Œno 1® bacteria in 20 times its weight in mineral water (no chlorides or sulphur) at room temperature and mix well. Wait 15 minutes and add the malolactic yeast in liquid phase (en rouge traditionnel : under the cap). Homogenise with a pump-over in an oxygen free atmosphere.
- Possible to pour the bacteria directly into the tank without any rehydration before: sprinkle and homogenize without oxygen.
- Do not carry out any acidification or de-acidification after the addition of the bacteria. For further information, please consult the 'Good practice for the Inoculation of Lactic Bacteria' document (available online).
- **Dosage:** 1 g/hL.

TRIAL RESULTS

- **Characteristics:**
  The previous study of M. FAVIER (2012) led to the identification of various commercial and lab strains, following different technological criteria: Œno 1® is systematically among the most efficient strains for each criterion measured.

- **Caption:** Characteristics of bacterial strains according to:
  1. Production / 2. Survival / 3. Latency / 4. Active MLF / 5. Total MLF
  Scale from white (most favourable) to purple (least favourable).



Optimal conditions for malolactic activity

pH*	SO_2 TOTAL*	TEMPERATURE*	ALCOHOL TOLERANCE* (% vol.)
≥ 3,3	< 50 mg/L	17 - 24°C	< 15

* these factors are co-dependent

SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Beige powder

MICROBIOLOGICAL

- **Other yeasts:** < 10^3 UFC/g
- **Mould:** < 10^3 UFC/g
- **Acetic bacteria:** < 10^4 UFC/g
- **Salmonella:** Absence/25g
- ***Escherichia coli*:** Absence/1g
- **Staphylococci:** Absence/1g
- **Coliforms:** < 10^2 UFC/g

COMPOSITION

- **Revivable lactic bacteria**: ≥ 10^{11} UFC/g
- **Humidity:** < 8%

LIMITS

- **Lead**: < 2 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium**: < 1 mg/kg

PACKAGING & CONSERVATION

- Doses for 2,5 hL (sales unit: 5x1 dose for 2,5 hL) ; 25 hL ; 100 hL and 250 hL.
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. The bacteria may withstand a few days out of the cold (maximum 4 days), at ambient temparature (< 25 °C), without loss of efficacy. Optimal date of use (from the date of production): 36 months at -18°C, 18 months at 4°C.

GN/18-05-2026. 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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