Excellence® B-Nature®

ESTABLE IN ORGANIA



Biological control is all about inoculating a yeast with little fermentative capacities to occupy the environment and naturally avoid any growth of undesirable micro-organisms. Bioprotection allows for early control of the indigenous flora present on the grapes.



PRODUCT CHARACTERISTICS

- Formulation: active dry yeasts Metschnikowia pulcherrima.
- Enological benefits: The time between grape harvest and yeast addition is a major risk for the development of microbial spoilages (non-saccharomyces yeasts, such as *Brettanomyces*, that often result in deviations, as well as bacteria, etc.). Instead of destroying these microorganisms with sulfites, bioprotection helps to **control the ecological niche** with a known selected yeast.

Lamothe-Abiet has selected Excellence® B-Nature® through extensive research. This *Metschnikowia pulcherrima* strain has particular characteristics that make it suitable for bioprotection:

- · Control to natural flora when harvesting
- Reduce the amount of compounds that combine SO₃
- Increase the wine's aromatic complexity
- Decrease the dosage of SO₂ on the grapes



DIRECTIONS FOR USE

- Use as soon as possible the Excellence® B-Nature® on grapes or must for an optimal control of the indigenous flora. Sprinkle directly the Excellence® B-Nature® or dissolve it in 10 times its weight of water (30°C) for a better distribution. Prevent any differences in temperature between the must and the preparation from exceeding 10°C. Total preparation time of rehydratation must not exceed 4 hours.
- At the end of pre-fermentation phase, inoculate the recommended dosage with Saccharomyces cerevisiae to start the alcoholic fermentation.
- **◆ Dosage**: 3 to 5 g/hL.



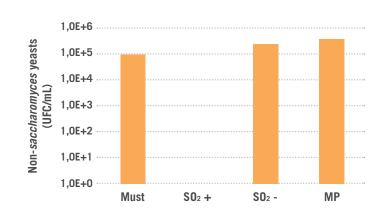
TRIAL RESULTS

1. NON-SACCHAROMYCES YEASTS

- Trial characteristics:
 Sauvignon blanc, Pessac-Léognan, 2016
 ABV 13,8% vol
 pH = 3,25
- Details:

 SO_2 + = 5g/hL of SO_2 on grape SO_2 - = 2g/hL of SO_2 on grape MP = 2g/hL of SO_2 + Excellence® B-Nature® 5 g/hL on grape

The non-Saccharomyces yeasts counted for the Excellence® B-Nature® modality only correspond to the presence of Metschnikowia pulcherrima. This shows B-Nature® has become the major yeast in the environment and that is is well implanted.





SPECIFICATIONS

PHYSICAL

• Appearance & colour: Light brown fine granulates

MICROBIOLOGICAL

 \bullet Other yeasts: $<10^{5}\ \text{UFC/g}$

• Mould: < 103 UFC/g

• Lactic bacteria: < 10⁵ UFC/g

Acetic bacteria: < 10⁴ UFC/g

• Salmonella: Absence/25g

• Escherichia coli: Absence/1g

• Staphylococci: Absence/1g

• Coliforms: < 10² UFC/g

COMPOSITION

• Revivable yeasts: $\geq 10^{10}$ UFC/g

• **Humidity**: < 8 %

LIMITS

• **Lead**: < 2 mg/kg

Mercury: < 1 mg/kg

• Arsenic: < 3 mg/kg

• Cadmium: <1 mg/kg



PACKAGING & CONSERVATION

- Packets of 500 g (in 10 kg box).
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

