

Viniflora® CH16

Product Information

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

Description

Viniflora® CH16 is a freeze-dried pure 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 has an excellent allround tolerance towards pH, temperature and SO₂. The culture is especially appropriate for conducting fast malolactic fermentation in high alcohol red wines (up to 16 % vol.) with a pH value above 3.4.

Packaging

Material No:	Size	Type
666287	5 X 2500 L	Pouch(es) in box

Physical Properties

Color: Off-white to slightly brown

Form: Granulate

Application

Usage

Viniflora® CH16 conducts a fast malolactic fermentation in high alcohol red wine (up to 16 vol %) with a pH value above 3.4. In wines with lower alcohol levels the fermentation is even faster.

- Direct inoculation into wine
- High numbers of active cells which ensure a quick start of fermentation
- High level of microbiological purity
- Outstanding tolerance to high alcohol levels
- Excellent all round tolerance to pH, temperature and SO₂
- Low production of volatile acidity
- Does not form 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.

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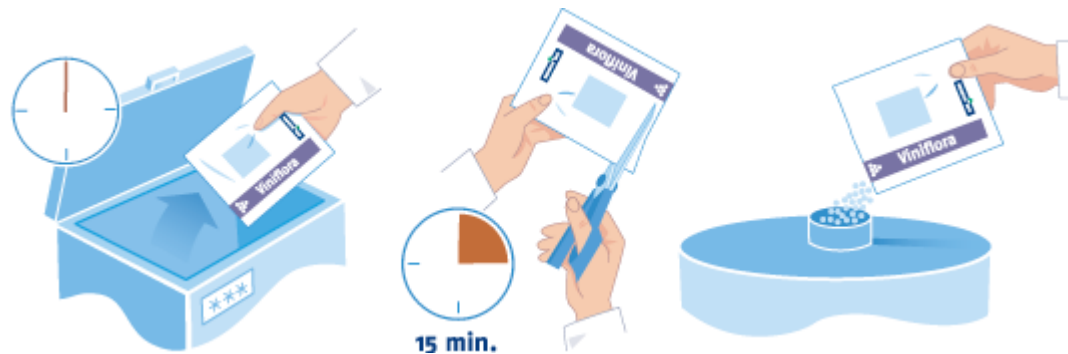
Storage and handling < -18 °C / < 0 °F.

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.



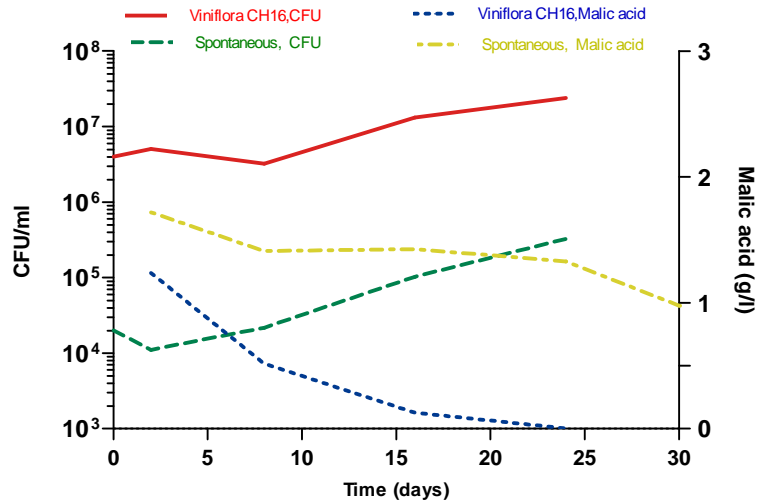
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Technical Data

Performance



Shiraz Sonora valley winery
Ethanol 14.0 vol%, pH 3.4, SO₂ 18 ppm

Viniflora® CH16 degraded the malic acid before 24 days of fermentation, compared to the spontaneous tank, where only a small amount of malic acid was degraded after 30 days.

Physiological data

Inoculation temperature range	17-25°C (62-77°F)
pH minimum*	3.4
Total SO₂, max. at inoculation*	40 ppm
Alcohol maximum *	16 % 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.

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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.

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

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Technical support

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