

OENOVEGAN® MICRO FA

Biocontrol product for must microorganisms based on *Aspergillus niger* chitosan

CHARACTERISTICS

OENOVEGAN® MICRO FA is a 100% natural biocontrol product developed to slow down the growth and reduce the population of spoilage microorganisms naturally present on grapes. It is an effective alternative to SO₂ due to its antifungal properties.

OENOVEGAN® MICRO FA enables you to control of the microbiological diversity of musts thanks to the synergy between two active ingredients: activated chitosan and yeast hulls.

- Chitosan is a polymer of the glycosaminoglycan family, derived from the chitin contained in the cell walls of microorganisms such as *Aspergillus niger*. Its "activated" form has a high degree of deacetylation and gives it more reactivity: positively charged in an acidic environment (pH < 5.5), its molecule reacts by means of electrostatic reactions between the numerous amine functions at its surface and the negatively charged compounds are found in the walls of spoilage microorganisms, causing dysfunction in their membrane and resulting in their death.
- Yeast hulls have detoxifying properties and eliminate certain undesirable molecules (unsaturated fatty acids, pesticides, etc.) contained in the must.

OENOVEGAN® MICRO FA is an easy-to-use solution thanks to its granulated formula, which enables fast rehydration and results in a homogeneous product that ensures effective action on the entire grape harvest or treated must.

OENOLOGICAL PROPERTIES

OENOVEGAN® MICRO FA can be used on grapes or on must while vatting and before alcoholic fermentation:

- Reduces microbial diversity and controls the growth of undesirable microorganisms (*Brettanomyces*, other indigenous yeasts, bacteria)
- It is an alternative to using SO₂
- Ensures safe alcoholic fermentation
- Detoxifies the must and enables you to obtain a more distinct aromatic profile

APPLICATIONS

On grapes and/or must before alcoholic fermentation

Can be complemented by treating wines with **OENOVEGAN® MICRO** (depending on the microbiological pressure in the winery).

DOSAGE

Recommended doses:

15 to 20 g/hL depending on the microbiological risk.

Maximum legal dose according to current European regulations: 25g/hL.

INSTRUCTIONS FOR USE

When used on grapes:

1. Disperse the product in **15 times its weight of water (do not use must)** and homogenise,
2. Fill a sprayer and open its nozzle as far as possible,
3. Spray over the grapes.

Recommendations:

- The solution can be prepared some hours in advance but must be suspended again when it is to be used.
- Can be applied on the grapes in batches (e.g., a bin filled in three batches).

When used on must in tanks:

1. Disperse the product in **10 times its weight of water (do not use must)** and homogenise,
2. Add to the tank when pumping over (the use of a fining connector is recommended),
3. Homogenise the tank well after adding the product.

Recommendations:

- For white or rosé must, add at the press outlet on the drainage tank.

Precautions for use:

Do not use on grapes with a temperature over 40°C.

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

1 kg and 10 kg.

STORAGE

Store unopened, sealed packages away from light in a dry, odour-free environment.

Once opened, use within 48 hours.

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