

## OENOVEGAN® MICRO

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**Plant based product specifically formulated to curb the growth of spoilage microorganisms (such as *Brettanomyces bruxellensis*)**

### CHARACTERISTICS

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Climate changes (such as pH increase,...) and the market trends (such as the reduction of SO<sub>2</sub> doses..) are responsible for an imbalance in musts and wines from a microbiological point view. These conditions favor the development of wild microorganisms, including spoilage ones.

**OENOVEGAN® MICRO** is a biocontrol tool with a broad spectrum of action to curb the growth and reduce the population of spoilage microorganisms including *Brettanomyces* thanks to its specific formulation based on activated chitosan.

Chitosan is a polymer—derivatived from chitin which is contained in the cell walls of microorganisms such as *Aspergillus niger*.

**OENOVEGAN® MICRO** does not impact the alcoholic fermentation kinetics thanks to the specific metabolism pathway of *Saccharomyces cerevisiae*.

**OENOVEGAN® MICRO** undergoes a specific manufacturing process and its granular presentation ensures an **immediate dispersion** and facilitates its use.

This guarantees an extremely **rapid action and the significant reduction of *Brettanomyces* in 3 – 4 days.**

**OENOVEGAN® MICRO does not contain any derivatives from animal origin; it can be safely included in a vegan approach.**

### OENOLOGICAL PROPERTIES

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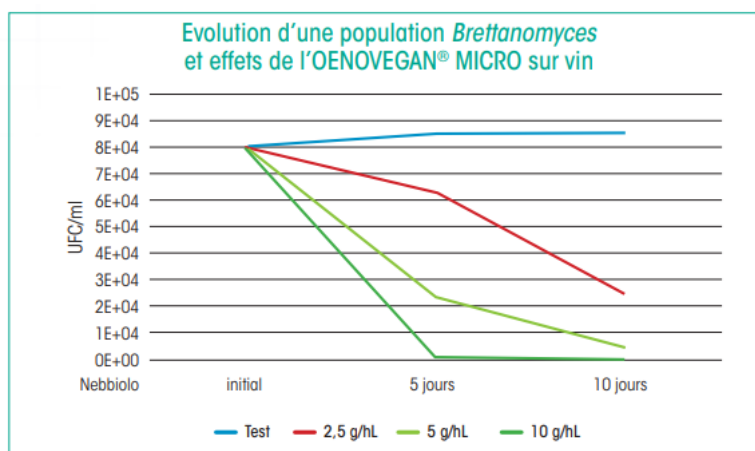
Used on grapes and musts prior alcoholic fermentation:

- reduces the microorganisms diversity and allows wild population management
- promotes better fermentation kinetics

Used on wines after alcoholic fermentation or malolactic fermentation

- eliminates *Brettanomyces*
- controls spoilage microorganisms

OENOVEGAN® MICRO allows the reduction of SO<sub>2</sub> addition.



## APPLICATIONS

OENOVEGAN® MICRO reduces undesirable micro-organisms population and prevents their growth.

It can be used on musts and all types of wines, elaborated with different techniques as pre-fermentative maceration and/or bacteria co-inoculation.

**When used for *Brettanomyces* contamination on a base wine, previous to, a delay of 3 weeks is required before prise de mousse to ensure the good growth of the yeasts during this secondary fermentation.**

## DOSAGE

### Recommended dosage:

From 2 to 40 g/hL depending on the microbiological risk.

Microorganism	Dosage and impact
<i>Brettanomyces</i>	3 – 15 g/hL – Eliminated
<i>Zygosaccharomyces</i>	> 2,5 g/hL – Reduction of population
<i>Acétobacter</i>	20 – 40 g/hL – Eliminated
<i>Lactobacillus</i>	5 – 20 g/hL – Eliminated
<i>Pediococcus</i>	> 10 g/hL – Reduction of population

Maximum legal dose according to current American regulations: 500 g/hL (Allowed by the TTB - GRAS Notice No. GRN 000397 of 7/15/2021).

## INSTRUCTIONS FOR USE

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Dissolve the product in 10 times its weight of water (do not use wine).

Mix thoroughly.

Sprayed on grapes or add on must or wine through the vat during pump-over (the use of a fining connector is recommended).

### **Precautions for use:**

Product for oenological and specifically professional use.

Use in accordance with current regulations.

## PACKAGING

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100 g bag

500 g bag.

## STORAGE

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

Once opened use within 48 hours.

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