

ANC ENZYME SOLUTIONS PTE LTD

20 Cecil St, #14-01 Equity Plaza, Singapore, 049705 Email: sales@ancenzymes.com

PERFORMANCE:

Typical performance of MALOLAC, actual performance will vary with variety, temperature, pH, sulphur levels etc.

MALOLAC as indicated can be added at different stages of fermentation, however the simplest way is to disperse the dry culture in a small amount of low SO₂ post fermentation wine, ensuring that it is well mixed and suspended before adding it conveniently to the wine on transfer from fermentation to maturation without aeration.

MALOLAC is packed in three sizes of aluminium foil pouches.

1. 3 grams suitable for treating 250 litres of wine.
2. 30 grams suitable for treating 2500 litres
3. 300 grams suitable for treating 25000 litres.

SAFETY & HANDLING DATA

MALOLAC should be stored in a deep freeze at minus 20 degrees centigrade.

Care should be taken in handling **MALOLAC** to avoid protein sensitisation. If body contact is made, rinse with water and avoid inhalation of dust.

Storage of unused material should be in the original sachet inside a closed container.

It is good practise to wear a mask and protective clothing including eyeglasses when handling dusty products.

Leuconostoc preparations are classified as NOT dangerous materials by the EEC