



BactiCare

For suppressing undesirable microbiological activity by gram-positive bacteria in mash, must, wine and sparkling wine

Product description

BactiCare is an enzyme obtained from ovalbumin. In the egg it destroys gram-positive bacteria. The neutralising effect is caused by destroying the bacteria cell wall as a result of division of peptidoglycan, which forms the skeleton in bacteria cell walls. BactiCare is a high purity, low-dust, lysozyme preparation. It is added to the grapes, mash, must, wine or sparkling wine if bacterial activity is to be suppressed. Dosing after fermentation, specifically to prevent malolactic fermentation, is also customary. It is even possible to stop ongoing malolactic fermentation in a wine with BactiCare.

Microbiological activity by gram-positive bacteria (lactic acid bacteria) is suppressed by the application of BactiCare. BactiCare is added at the mash stage when white wines wine a clean aroma profile are produced. BactiCare is added immediately after fermentation has ended to prevent malolactic fermentation after alcoholic fermentation. BactiCare can cause pigments to be leached out in red wine. This is why a trial should first be conducted in this regard. The clarification potential should also be determined by a trial for white wine too. Turbidity and instabilities may occur after using BactiCare.

Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

Dosage

As a rule the dosage is around 25 g/100 L if microbiological activity is to be suppressed. 50 g/100 L will be required if malolactic fermentation in a wine is to be stopped.

Before addition BactiCare is dissolved in a little must or wine for better distribution. It is also possible to use BactiCare directly by scattering it over the must or wine.

Intended purpose	Dosage
Suppression of bacteria during grape/mash transport	25 g/100 L
Suppression of bacterial activity in mash, must and wine	25 g/100 L
Arrest of ongoing malolactic fermentation in a white wine	50 g/100 L
Prevention of malolactic fermentation in barrel and tank	25 g/100 L
Prevention of malolactic fermentation during sparkling wine making	25 g/100 L

Storage

Store BactiCare in a cool, dry place below 8 °C. Once opened packs should be used within two months.