



## Product Specification

### MaloStar<sup>®</sup> Fruit

Description: Oenological, second-generation citrate-negative bacterial culture (CN2) for diacetyl- and acetate-reducing vinification of fruit driven wines.

Composition: 100 % Lactic acid bacteria *Oenococcus oeni* sp

#### **Analysis:**

Form: Powder  
Colour: beige to light brown  
*Oenococcus oeni*: > 10<sup>11</sup> cfu/g

#### **Information values according to OIV Codex**

|                      |                         |
|----------------------|-------------------------|
| Acetic acid bacteria | < 10 <sup>4</sup> CFU/g |
| Yeasts               | < 10 <sup>3</sup> CFU/g |
| Moulds               | < 10 <sup>3</sup> CFU/g |
| Salmonella           | absent in 25g           |
| E.Coli               | absent in 1 g           |
| Staphylococci        | absent in 1 g           |
| Coliforms            | < 100 CFU/g             |
| Moisture             | ≤ 8%                    |
| Lead                 | < 2 mg/kg               |
| Mercury              | < 2 mg/kg               |
| Arsenic              | < 3 mg/kg               |
| Cadmium              | < 1 mg/kg               |

This product is admitted for the treatment of wine in the European Union and complies with the EU Regulation 934/2019 and the OIV Resolutions OENO 328/2009 and OENO 494-2012.

User must check compliance with national regulations.

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