



MaloStop F

To protect against lactic bacteria

Product description

MaloStop F is a pure fumaric acid E 297 used to stop lactic acid bacterial activity, especially of the genus *Oenococcus*, in wine or sparkling wine. Fumaric acid inhibits bacteria. Permeation through the lactic acid bacteria cell membrane reduces the intracellular pH in the cytoplasm and prevents cell growth. Fumaric acid is used successfully as an antibacterial treatment agent in food. In principle it can be used for microbiological protection during winemaking, especially with the aim of reducing SO₂. In the process it should be noted that if fumaric acid is used before or during alcoholic fermentation, active yeast converts it into malic acid. Use is therefore recommended only after alcoholic fermentation is complete.

Permitted according to EU Commission Regulation no. EC 934/2019. The user must check compliance with local regulations. Laboratory tested for purity and quality.

Dosage

The dosage to stop microbiological activity is usually 30-60 g/100 L. If the wine is already undergoing malolactic fermentation, a dosage of 60 g/100 L is recommended to stop the lactic acid bacteria's microbiological activity.

Use

Due to fumaric acid's limited solubility, it is recommended that MaloStop F be fully dissolved before addition. Stir 5 g into a litre of wine to create a solution, then stir this into the bulk of the wine. When treating smaller volumes, the intended dosage of MaloStop F can also be added by stirring it directly into the tank. Both approaches ensure that the fumaric acid is well distributed in the tank. When the acid is dissolved the wine temperature should be no lower than 12 °C. Staggered dosing is recommended for sparkling wine production to minimise the risk of spontaneous malolactic fermentation in both the base wine and after secondary fermentation.

Use of MaloStop F leads to a reduction in the wine's pH value (depending on the dosage: increase in total acidity by up to 0.9 g/L; reduction in pH value by up to 0.2) and increases microbiological stability. This also prevents the possible precipitation of polyphenols and protects both the wines' colour and complexity.

Storage

Always protect product from odours and moisture. Packs which have been opened should be immediately hermetically sealed. No liability can be accepted for improper storage and use.