



MaloStar® Cream

Oenological, ternary mix of robust bacteria strains with various, complementary properties for rapid MLF

Product description

MaloStar® Cream is a ternary mix of extremely robust, selected bacteria strains for producing harmonious, but powerful, creamy wines with classic MLF characteristics. Initiation of MLF and complete conversion of lactic acid to malolactic acid is successful even under difficult conditions. MaloStar® Cream is characterised by high alcohol tolerance, good pH tolerance and good tenacity, even at low temperatures. Potential formation of volatile acids from glucose caused by a shortage of pantothenic acid is avoided by a special breeding process and activation of the starter culture using Erbslöh's patented process. Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

Other benefits	<ul style="list-style-type: none"> • Good resistance to wild microorganisms • Rapid onset of malolactic fermentation • Rapid increase in cells • Robust nature of all strains in the ternary mix • High alcohol tolerance • Good pH tolerance • Good tenacity at low temperatures • Promotes creaminess, structure, volume and pleasant lactic and buttery notes • Avoids undesirable formation of histamine by wild yeast bacteria • Shorter vinification time, even under difficult conditions • Reduces SO₂ in wine
Recommended for	<ul style="list-style-type: none"> • White and red wines. Also suitable for simultaneous inoculation.
Conditions for MLF	<ul style="list-style-type: none"> • Free SO₂ < 20 mg/L • Total SO₂ < 35 mg/L • Inoculation temperature at least 16 °C. • Subsequent temperature decrease to cellar temperature does not impede continuation of MLF • pH value > 3.1 • Alcohol content < 15.5 % ABV
N. B.	Yeasts that support acids or that cause high SO ₂ contents, and SO ₂ -preserving vitamin C can lead to a marked increase in SO ₂ content through obligatory sulphurisation of mash/must and cause deactivation of the starter culture.

Dosage

After activation, the dual-section bag filled with MaloStar® Cream bacterial culture and activator is sufficient for 2,500 L wine. Add simultaneously to the must 24 hours after the yeast, or add consecutively to the young wine still warm from fermentation immediately after alcoholic fermentation.

Activation

Put 2.5 L water* in a clean container and add the activator (section 1) from the dual-section bag. Stir well. After five minutes add the starter culture (section 2) until fully suspended and stir well again. Cover and leave to stand, allowing the CO₂ generated to escape. The bacteria is activated at room temperature over a period of six to eight hours. Stir several times during this period, especially in the early stages, to prevent deposition and a resulting lack of nutrients. Adjust to must/wine temperature before adding to the tank (temperature difference < 4 °C). Then add to the must/wine. The key wine/must parameters (pH value, temperature, alcohol content and total SO₂ content) should be compared with the required bacteria conditions before using the cultures.



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Activation causes the bacteria to start to metabolise whilst absorbing vital nutrients, primarily pantothenic acid. A shortage of pantothenic acid during MLF can stimulate the formation of acetate from glucose. To prevent such a shortage, the bacterial culture has been enriched with nutrients during breeding. These nutrients supply adequate quantities of this vitamin and so reduce the risk of glucose forming a volatile acid. At the same time, the bacteria adapt slowly, protecting the number of cells, to the habitat in the must/wine.

Storage

Store at maximum 4 °C for up to 24 months. Temporary, slight warming during transportation does not affect activity.

*Water: Use of demineralised or distilled water (25 °C) is preferred. If there is no alternative, potable water (25 °C) can also be used, provided it contains no more than 0.3 mg/L Cl₂ according to the German Water Quality Regulation.