



Viniflora® CH16

Product Information

Description

Viniflora® CH16 is a freeze-dried pure culture of *Oenococcus oeni*. This heterofermentative malolactic bacterium has been carefully selected to induce malolactic fermentation in red wine with high alcohol levels, after direct inoculation. Viniflora® CH16 ensures fast and safe malolactic fermentation.

Application

Viniflora® CH16 has been isolated from a 16 % Petit shiraz wine in the Russian river area of California USA. The bacterium's natural environment gives a good picture of its application; Viniflora® CH16 has been carefully selected for its outstanding performance to conduct fast malolactic fermentation in high alcohol red wine (up to 16 vol %) with a pH value above 3.4.

- Very high fermentation speed
- Low production of volatile acidity
- Outstanding tolerance to high alcohol levels.
- Excellent all round tolerance to pH, temperature and SO₂
- No production of biogenic amines

Viniflora® CH16 should be added to dry wine, immediately after the alcoholic fermentation.

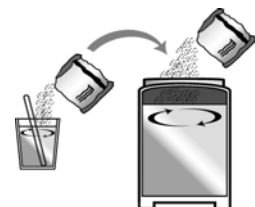
Instructions for use

Viniflora® CH16 should always be inoculated directly into the wine. No dehydration or reactivation is required.

1. Remove the pouch from the freezer 15 min. before use and place at room temperature. Make sure that the dosage complies with the amount of wine to be inoculated (see *Packing size, page 2*)



2. Add the granulated culture directly to the wine. To make inoculation easier, the culture can be dissolved in a smaller volume first and added to the total volume right after. Make sure that the culture is completely dissolved in the wine.



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Technical data

Inoculation temperature range	17-25°C (62°F - 77°F)
pH minimum	3.4 ^{*)}
Total SO₂, max. addition before alcoholic fermentation	70 ppm ^{*)}
Alcohol maximum	16 % vol ^{*)}
Storage and shelf life	Freeze-dried cultures should be stored at -18°C (0°F) or below. If the cultures are stored at -18°C (0°F) or below, the shelf life is at least 36 months. At +5°C (41°F) the shelf life is at least 6 months.
Appearance	Off- white granulate
Packaging	Airtight alufoil sachets packed in a cardboard box.

**) note: that these inhibitory factors act in synergy. The individual tolerances are valid only if other conditions are favourable.*

Packing

Packing size

Material number

Sachets for:

10 x 1.5g for 250 L/ 66 US gal.	666285
5 x 15g for 2,500 L/660 US gal.	666287
1 x 150g for 25,000 L/6600 US gal.	666286

Technical service

Chr. Hansen's worldwide facilities and the personnel of our application and technology center are at your disposal with assistance and instructions.

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