

# MICROControl®

Formula made from chitosan, 100% based on fungal origin, and inactivated yeast for reducing the microbial load (unfavourable micro-organisms). Biocontrol product.

*Qualified for the elaboration of products for direct human consumption in the field of oenology.  
In accordance with the current EU regulation n° 2019/934.*

## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

**MICROControl®** is a specific association of a natural fungal polysaccharide, chitosan, and inactivated yeast, for microbiological management and control of wines.

- Reduces the overall microbial load (yeasts, bacteria\*).
- Tool for wine vinification in a SO<sub>2</sub> reduction strategy.
- Improves wine clarification.
- Treatment is possible before alcoholic fermentation. Using this formula between AF and MLF can slow down the beginning of MLF.

\* Population reduction under the effect of fining.

## PHYSICAL CHARACTERISTICS

Aspect ..... fine powder      Colour ..... off-white to brown

## CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity (%) ..... 10	Lead (ppm) ..... < 1.5
Coliforms (CFU/g) ..... < 100	Arsenic (ppm) ..... < 1.5
Viable yeast (CFU/g) ..... < 10 <sup>2</sup>	Mercury (ppm) ..... < 0.5
Mould (CFU/g) ..... < 10 <sup>3</sup>	Cadmium (ppm) ..... < 1

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

- If the MLF is desired, treatment with **MICROControl®** is recommended before alcoholic fermentation or after malolactic fermentation.
- The wine can be left in contact with the formulation for several weeks. Racking is still necessary when using this type of preparation as it contributes to the reduction of the microbial load.

### DOSAGE

Recommended dosage: 5 g/hL (50 ppm).  
EU regulations: Maximum legal dosage 12.5 g/hL (125 ppm).



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## IMPLEMENTATION

- Dilute in 10 times its weight in water - Use a clean, inert container.
- Incorporate the preparation into the wine, ideally using an **OENODOSEUR®**, in order to ensure optimal homogeneity (maintain a stable wine temperature above 10°C (50°F) during treatment).
- Racking is possible after 8 days.

## STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 3 years.

## PACKAGING

250 g doypack.

