



Lallemand Bacteria

are *Easy* to live with!



Easy to use

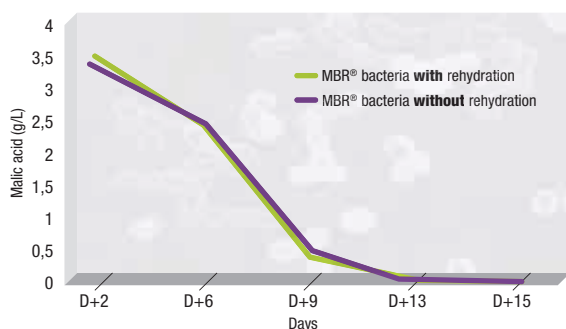
MBR process®
direct inoculation

**No need for rehydration:
Just open the packet,
sprinkle and stir!**

Lallemand's expertise as producer of bacteria allows a higher flexibility for the use of selected wine bacteria. With the optimization of the production processes, **Lallemand MBR® bacteria can now be used without rehydration.** For more than two years, they have been successfully used in wineries with no rehydration.

No difference in performance between MBR® bacteria with or without rehydration.

Identical rate of malolactic fermentation



Easy Logistics

MBR process®
direct inoculation

1-STEP®
MALOLACTIC FERMENTATION

Standard

No need for cold shipment

The quality and performance of MBR® and 1-STEP® bacteria are maintained, even when there is a break in the cold chain for a short time. **These are freeze-dried bacteria, not frozen. There is no risk linked to thawing or limited exposure to temperatures up to 25°C.** From experience, storage at up to 25°C for two or three weeks does not affect our product quality. In addition to maintaining a high population, the bacteria preserve both their capacity to survive in the wine as well as their performance.

To maintain the quality and the shelf life of Lallemand wine bacteria, avoid exposure to temperatures over 30°C.

No need for special storage equipment

The shelf life of Lallemand MBR®, 1-STEP® and STANDARD bacteria is now longer – they can be used for 36 months when stored at -18°C or for 18 months at 4°C, which means greater flexibility for storage: **No special equipment (e.g., a blast freezer) is necessary, regular household appliances (i.e., a refrigerator or freezer) are sufficient.**