



*Improving food & health*

## Viniflora® NoVA™

### Product Information

Version: 6 PI GLOB EN 07-22-2020

### Description

Viniflora® NoVA™ is a concentrated pure culture of *Lactobacillus plantarum*. It is a homofermentative malolactic bacteria in must and wine conditions which has been selected to ensure a fast and safe malolactic fermentation in must. It has therefore a very low tolerance to alcohol.

The culture is ready for inoculation directly into grape juice or musts without previous reactivation.

The culture can be used both in red and white wines.

### Culture composition:

*Lactobacillus plantarum*.

<b>Material No:</b>	712535	<b>Color:</b>	Off-white to slightly brown
<b>Size</b>	6X5000 L	<b>Format:</b>	F-DVS
<b>Type</b>	Bag(s) in box	<b>Form:</b>	Frozen pellets

### Storage

< -45 °C / < -49 °F

### Transport condition

The frozen cultures should be transported using dry ice, with a maximum transit time of 72 hours.

### Shelf life

When stored according to recommendation the product has a shelf life of 18 months.

### Application

This culture has been selected for its overall outstanding performance and capability to perform a fast and safe malolactic fermentation in most red and white musts. Among the features are:

- o Direct inoculation into grape juice or must with less than 1% ethanol v/v
- o High numbers of active cells which ensure a quick start of fermentation
- o High level of microbiological purity
- o Low production of volatile acidity
- o Does not produce biogenic amines\*

\*During malolactic fermentation, indigenous bacteria often produce biogenic amines from amino acids. This strain of malolactic bacteria has been selected using state-of-the-art techniques in screening, analyses or production to deliver malolactic cultures unable to produce the following biogenic amines: histamine, tyramine, putrescine, phenylethylamine, isoamylamine, cadaverine.

For further information about biogenic amines in wines and how to avoid them please consult the OIV code of good vitivinicultural practices to minimize biogenic amines: <http://www.oiv.int/oiv/info/enguidesoiv#biogenic>

**Viniflora® NoVA™**

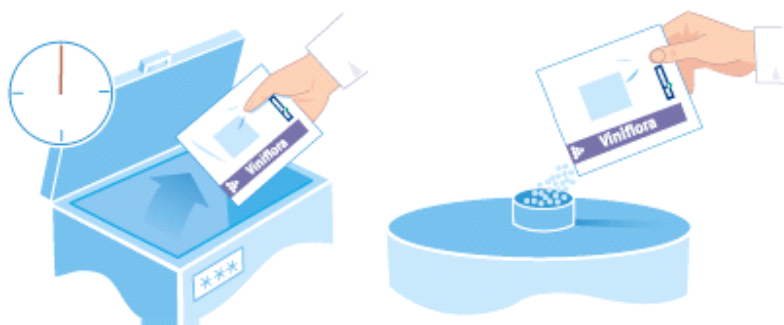
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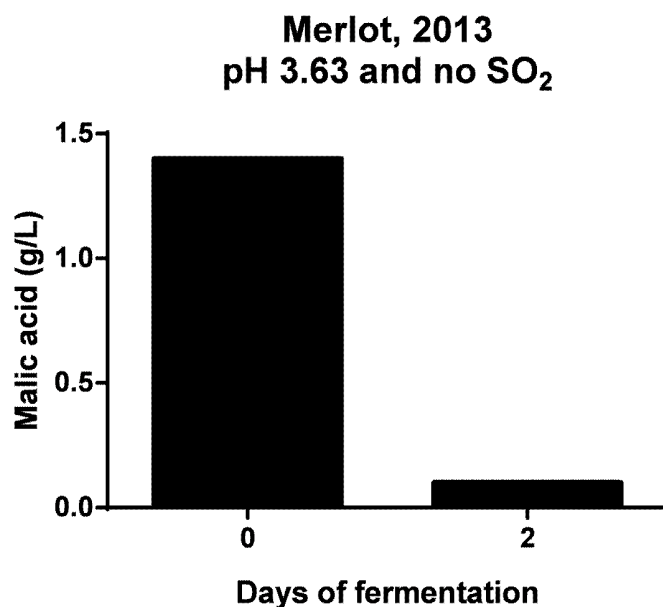
**Directions for use**

This frozen culture should always be inoculated directly into the wine. No rehydration, reactivation or acclimatization is required.

Remove cultures from the freezer just prior to use to ensure optimal performance. Prolonged exposure to temperatures above  $-45^{\circ}\text{C}$  before inoculation will damage the quality of the cultures. Do not thaw. Open the package and pour the frozen pellets directly into the wine. Make sure the culture is added to the liquid phase of the wine, and that the culture is completely dissolved in the wine. For more information on inoculation, please contact your local Chr. Hansen Representative to acquire the appropriate inoculation protocol.

**Technical Data**

Viniflora® NoVA™ degraded the malic acid of the grape juice in 2 days, from 1,4 g/L to 0,1 g/L.



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**Physiological data**

<b>Inoculation temperature range</b>	20-25°C (68-77°F)
<b>pH minimum*</b>	3.4
<b>Total SO<sub>2</sub>, max. at inoculation*</b>	5 ppm

*\* note that these inhibitory factors are antagonistic towards each other.  
The individual tolerances are valid only if other conditions are favourable.  
Check level of SO<sub>2</sub> produced by the yeast used for primary fermentation and be aware of level of free SO<sub>2</sub>.*

**Legislation**

The product is intended for food use as an oenological product and complies with the current International Oenological Codex. Chr. Hansen's cultures comply with the general requirements on food safety laid down in Regulation 178/2002/EC and with Council Regulation (EC) No 606/2009 of 10 July 2009, as amended.

The product is intended for food use.

**Food Safety**

No guarantee of food safety is implied or inferred should this product be used in applications other than those stated above. Should you wish to use this product in another application, please contact your Chr. Hansen representative for assistance. Good Manufacturing Practise (GMP) is implemented in all plants manufacturing Chr. Hansen cultures. Chr. Hansen has made a risk assesment of microbiological, physical and chemical risks in our manufacturing and distribution plants for dairy, wine and meat cultures. Control points (CP's) and Critical Control Points (CCP's) are based on the risk assesment. A HACCP team as well as HACCP plans are established for each plant.

**Labeling**

No labeling required, however please consult local legislation if in doubt.

**Trademarks**

Product names, names of concepts, logos, brands and other trademarks referred to in this document, whether or not appearing in large print, bold or with the ® or TM symbol are the property of Chr. Hansen A/S or an affiliate thereof or used under license. Trademarks appearing in this document may not be registered in your country, even if they are marked with an ®.

**Additional Information**

Check the latest news on [www.chr-hansen.com/food-cultures-and-enzymes](http://www.chr-hansen.com/food-cultures-and-enzymes)

**Technical support**

Chr. Hansen's Application and Product Development Laboratories and personnel are available if you need further information.

**GMO Information**

In accordance with the below mentioned legislation of the European Union we can inform that:

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Viniflora® NoVA™ is not a GM (genetically modified) food \*.

It does not contain or consist of GMOs and is not produced from GMOs in accordance with Regulation 1829/2003\* on GM food and feed.

As such GM labelling is not required for Viniflora® NoVA™ or the food it is used to produce\*\*. Moreover, the product does not contain any GM labelled raw materials.

\* Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed.

\*\* Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.

Please note the information presented here does not imply that the product can either be used in, or is externally certified to be used in, food or feed labelled as 'organic' or 'GMO free'. Requirements to make these claims vary per country, please contact us for more information.

**Allergen Information**

List of common allergens in accordance with the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and EU Regulation 1169/2011/EC with later amendments	Present as an ingredient in the product
Cereals containing gluten* and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	No
Nuts* and products thereof	No
<b>List of allergens in accordance with EU Regulation 1169/2011/EC only</b>	
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Lupine and products thereof	No
Mollusks and products thereof	No
Sulphur dioxide and sulphites (added) at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>	No

\* Please consult the EU Regulation 1169/2011 Annex II for a legal definition of common allergens, see European Union law at: [www.eur-lex.europa.eu](http://www.eur-lex.europa.eu)