Viniflora® CiNe™

Product Information

Version: 2 PI GLOB EN 02-11-2016

Description

Viniflora® CiNe™ is a freeze-dried pure culture of *Oenococcus oeni*. It is a heterofermentative malolactic bacteria which has been selected to ensure a fast and safe malolactic fermentation when inoculated directly into wine. It has an excellent allround tolerance towards pH, alcohol, temperature and SO_2.
The culture can be used both in red, rosé/blush and white wines.

Culture composition:
Oenococcus oeni.

Material No:	702574	Color:	Off-white to slightly brown
Size	5X2500 L	Format:	FD-DVS
Type	Pouch(es) in box	Form:	Granulate

Storage

< -18 °C / < 0 °F

Shelf life

When stored according to recommendation the product has a shelf life of 24 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, rosé/blush and white wines without production of classical 'dairy like' malolactic flavors.
Among the features are:

- Direct inoculation into wine
- High numbers of active cells which ensure a quick start of fermentation
- High level of microbiological purity
- No degradation of citric acid into acetic acid, diacetyl and 2,3-butanediol
- Low production of volatile acidity
- Excellent all round tolerance towards pH, alcohol, temperature and SO_2
- Does not produce biogenic amines*

* During malolactic fermentation indigenous bacteria produce biogenic amines from amino acids. Viniflora® strains have been selected by Chr. Hansen 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 Viniflora® products can help to reduce this food safety concern, please visit the following site: www.chr-hansen.com/wine.

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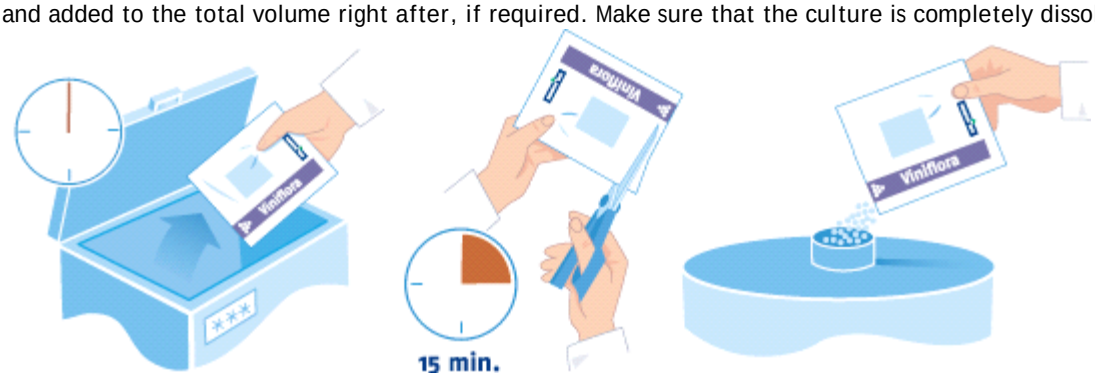
Directions for use

Viniflora® freeze-dried cultures are adapted for direct inoculation into wine. No rehydration 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.

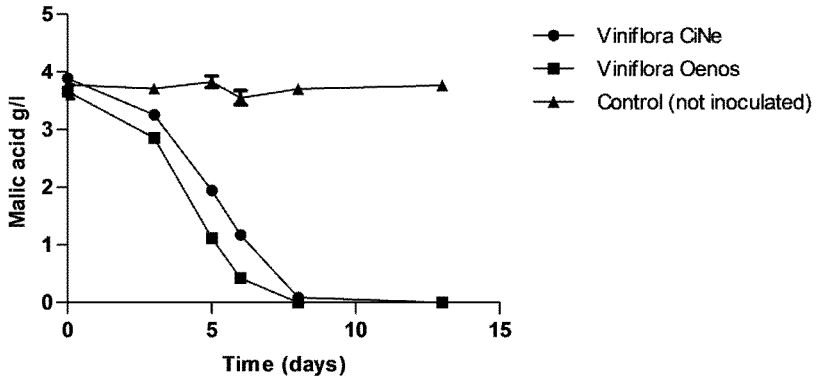
2. Open the pouch and add the granulated culture directly to wine. The culture can be dissolved in a smaller volume first and added to the total volume right after, if required. Make sure that the culture is completely dissolved in the wine.



Technical Data

Performance
Comparison of Viniflora CiNe and Viniflora Oenos during malolactic fermentation:

Viniflora CiNe does not degrade citric acid like other commercial (and spontaneous) bacteria for malolactic fermentation. Hence less production of acetic acid and diacetyl will be observed when using Viniflora CiNe.



Viniflora CiNe compared to Viniflora Oenos: Conversion of malic acid.

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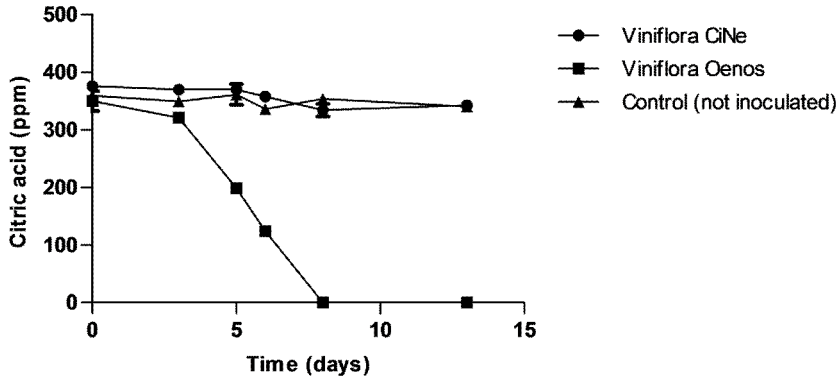
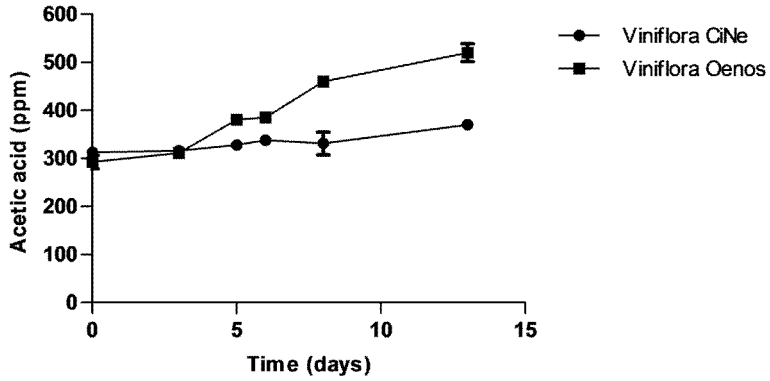


Viniflora CiNe compared to Viniflora Oenos: Conversion of citric acid.



Viniflora CiNe compared to Viniflora Oenos: Formation of acetic acid.

Physiological data

Inoculation temperature range	17-25°C (62-77°F)
pH minimum*	> 3.2
Total SO_2, max. at inoculation*	< 30 ppm
Alcohol maximum *	< 14 % vol

** 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_2 produced by the yeast used for primary fermentation and be aware of level of free SO_2.

Legislation

The product is intended for food use as an œnological 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.

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.

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 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/wine

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 legislation in the European Union* Viniflora® CiNe™ does not contain GMOs and does not contain GM labeled raw materials**. In accordance with European legislation on labeling of final food products** we can inform that the use of Viniflora® CiNe™ does not trigger a GM labeling of the final food product. Chr. Hansen's position on GMO can be found on: www.chr-hansen.com/About us/Policies and positions/Quality and product safety.

** Directive 2001/18/EC of the European Parliament and of the Council of 12 March 2001 on the deliberate release into the environment of genetically modified organisms with later amendments, and repealing Council Directive 90/220/EEC.*
*** Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed with later amendments.*
Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms amending Directive 2001/18/EC, and with later amendments.

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
List of allergens in accordance with EU Regulation 1169/2011/EC only	
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 at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO_2	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*