

MAXAferm® ML Force

New generation Nutrient
non-Sacc. derivate inside



THE ORGANIC NUTRIENT FORMULATED FOR LACTIC ACID BACTERIA NUTRITION

O. oeni has specific nutritional requirements: it cannot use ammonium and depends on peptides and amino acids. After alcoholic fermentation (AF), essential nutrients are often depleted, making sequential MLF difficult. **Maxaferm® ML Force**, based on autolysed non-*Saccharomyces* yeast (*Cyberlindnera jadinii*), is rich in bioavailable peptides, minerals, and vitamins. It also contains *S. cerevisiae* yeast cell walls, which adsorb fatty acids that inhibit bacteria, thus promoting successful MLF.

PROPERTIES

Thanks to the optimized composition, **Maxaferm ML Force**:

- Ensures rapid and complete MLF.
- Avoids excessive heating of wines to start MLF.
- Contributes to wines free from aromatic defects.

COMPOSITION

- Autolysate of non-*Saccharomyces* yeast (*Cyberlindnera jadinii*) 80%
Rich in amino acids, peptides, vitamins and minerals.
- Yeast cell walls of *Saccharomyces cerevisiae* 20%
High adsorption of inhibitory fatty acids.

DOSAGE & INSTRUCTIONS FOR USE

- Dosage: 20 g/hL
Add **Maxaferm ML Force** at the time of lactic acid bacteria inoculation.
- For sluggish MLF: Add **Maxaferm ML Force** at 30 g/hL.
- For stuck MLF: Acclimatise a resistant strain before re-inoculation and add **Maxaferm ML Force** at 30 g/hL.
- Before use, prepare a suspension of **Maxaferm ML Force** in 10 times its weight of water or must.

PACKAGING & STORAGE

- 1 Kg: Hermetically sealed multilayer laminated bags.
- Store in a cool, dry place (5-15 °C / 41-60 °F).



Oenobrand's products are made from yeast derivatives selected and dried using exclusive technology. This ensures their great ability to disperse quickly and without forming lumps.

Special care has been taken to ensure that the information provided here is accurate. Since the specific conditions in which users apply and use our products are beyond our control, we do not guarantee the results that users will obtain. Users are solely responsible for determining appropriateness and establishing the legal status of use.

OENOBRANDS SAS

Parc Agropolis II - Bât 5
2196 Boulevard de la Lironde
34980 Montferrier sur Lez - France
RCS Montpellier - SIREN 521 285 304
info@oenobrand.com
www.oenobrand.com

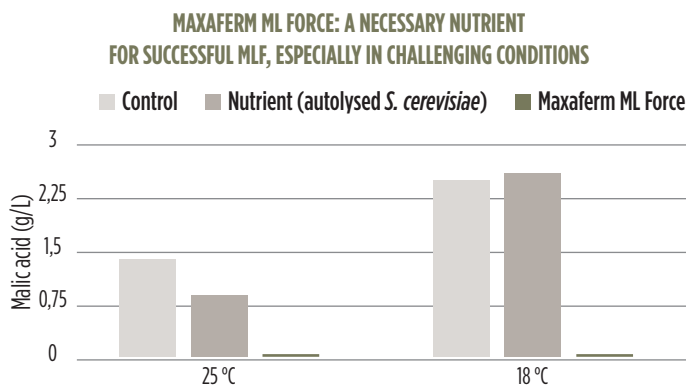


Figure 1. Malic acid levels at the end of MLF depending on temperature and nutritional strategy. Nebbiolo wine, with 2.5 g/L of malic acid, Valtellina region (Italy, 2024). University of Milan.

At 18 °C, the MLF of Nebbiolo wine (Figure 1) does not initiate on its own, even in the presence of a classic *S. cerevisiae* yeast autolysate.

Maxaferm ML Force enables the onset of MLF and complete malic acid consumption, regardless of temperature.

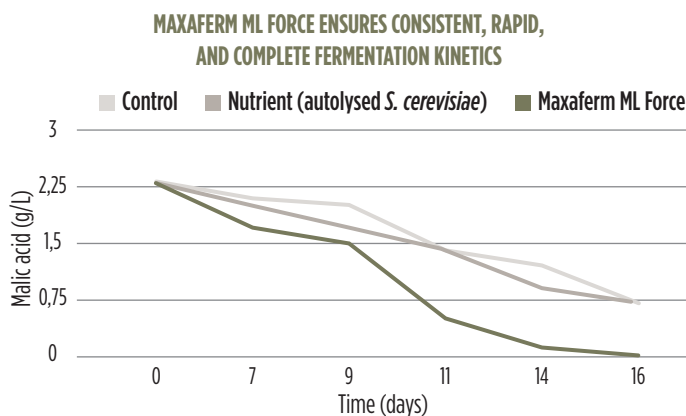


Figure 2. Impact of nutrient addition on the kinetics of malic acid consumption during MLF (Maloferm Bouquet at 18 °C). Nebbiolo wine, Valtellina region (Italy, 2024). University of Milan. Trials were performed in triplicate.

With **Maxaferm ML Force**, MLF at 18 °C (Figure 2) is fast (16 days) and the only one achieving full malic acid consumption thanks to the adequate nutrient supply.

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