



KTS[®] MB

Activated preparation made from chitosan and fumaric acid
for better management of micro-organisms during ageing



Biocontrol of
microorganisms

Substitution or
reduction of the use
of SO₂ in its
antifungal action

Preventive tool



OENOLOGICAL GOALS

- Controls the development of undesirable microorganisms (*Brettanomyces*, other indigenous yeasts, bacteria).
- Prevents the start of spontaneous MLF
- Delays the onset of MLF
- Alternative to the use of sulphites, but does not control oxidation mechanisms.
- Not consumed by contamination yeasts



DOSAGE

Recommended average dose: 15 g/hL
Maximum legal dose according to current
European regulations: 22 g/hL.



PACKAGING



1 KG
10 KG



GOOD TO KNOW!

Fumaric acid in available form is transformed by yeast into malic acid.

KTS[®] MB is made up of highly deacetylated chitosan, ensuring the number of amine functions throughout the molecule and their protonation in an acid medium.

Thanks to a specific production process, **KTS[®] MB combines the effectiveness of activated chitosan by optimising its surface charges and that of fumaric acid for better management of lactic acid bacteria.**



STORAGE

Store unopened, sealed packages away from light in a dry, odour-free environment.
Do not allow to freeze.
Once opened, use up within 48 hours.

The information provided here is based on our current state of knowledge. This information is non-binding and without guarantee, since the conditions of use are beyond our control. It does not release the user from complying with existing legislation and safety data. This document is the property of SOFRALAB and may not be modified without its consent.



INSTRUCTIONS FOR USE

Use on wine after the end of alcoholic fermentation and throughout the ageing process:

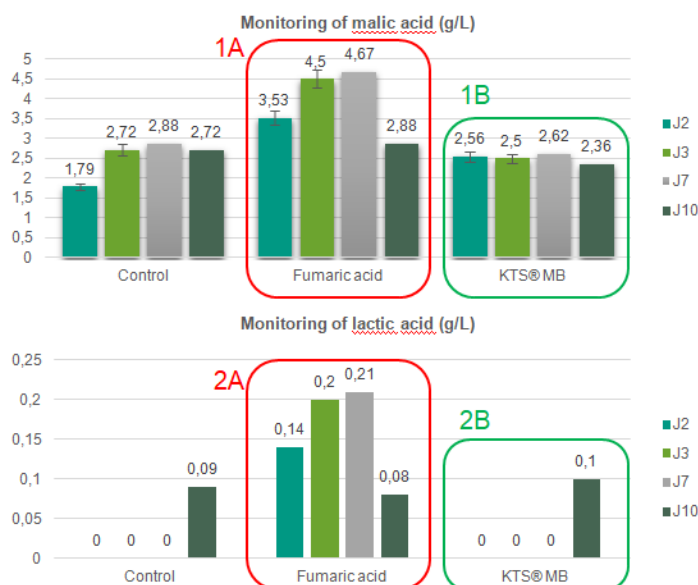
- Homogenise the product in 15 times its weight in water (do not use wine)
- Add to the vat when pumping over (the use of a fining connector is recommended),
- Homogenise the tank well after adding the product.

Precautions for use :

*Product for oenological and specifically professional use.
Use in accordance with current regulations.*



TEST RESULTS



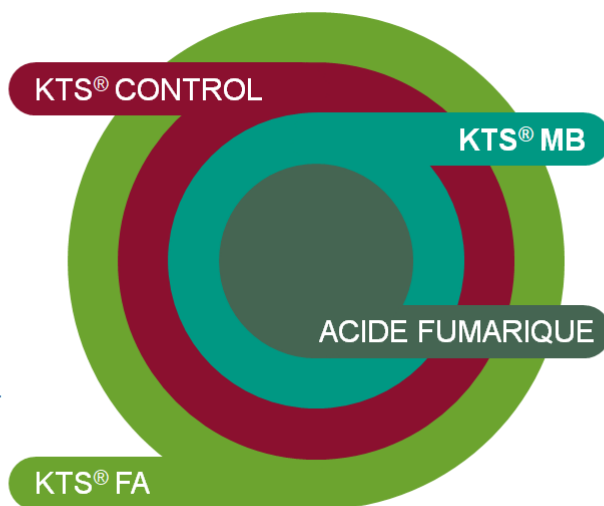
- Fumaric acid alone: *Brettanomyces* metabolises fumaric acid into malic acid (1A). This is then broken down into lactic acid by the bacteria (2A).
- KTS® MB: chitosan prevents the development of *Brettanomyces* (malic acid concentration remains stable - 1B) and fumaric acid completes the antimicrobial effect by inhibiting the bacteria and delaying the start of MLF (2B).

Trials carried out on red wines inoculated with lactic acid bacteria (10^5 CFU/ml) and *Brettanomyces* (10^4 CFU/ml), monitoring malic acid and lactic acid levels before the start of MLF.

TOOLS FOR 360° MICROBIOLOGICAL RISK MANAGEMENT

- Curative treatment from end of AF to ageing.
- Contamination management : BRETT

- Preventive treatment of the harvest at mid-AF.
- Management of microbiological populations: BIOCONTROL



- Preventive treatment on wine.
- Management of MLF without deviation

- Wine treatment.
- Management of lactic bacteria under controlled conditions.