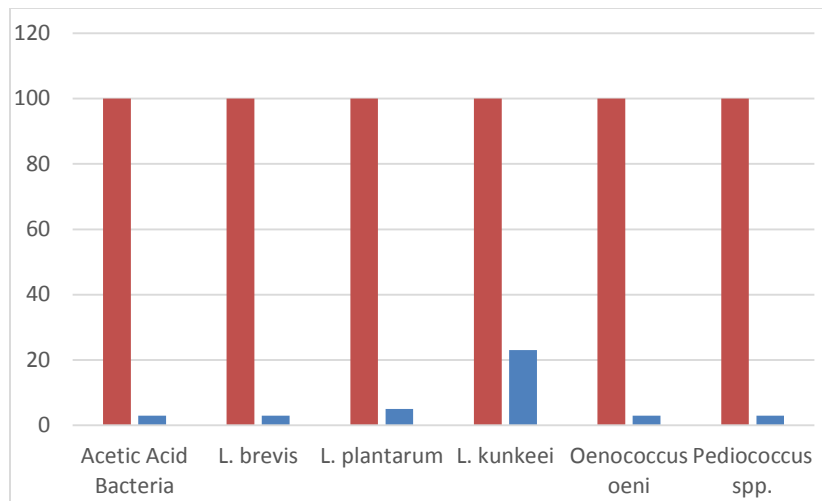


FOR IMMEDIATE RELEASE

New tool to control *Acetobacter* and other spoilage bacteria

Petaluma, California, January 16, 2017 – Scott Laboratories is pleased to announce that Bactiless™, a new product from Lallemand to control spoilage bacteria in wine, has been approved under TTB 24.250 for continual use in wine.

Bactiless Bactiless is a 100% natural, non-allergenic form of chitin-glucan from a non-GMO strain of *Aspergillus niger*, which has been formulated to help control bacterial populations in wines post-fermentation. Bactiless helps to lower the viable acetic acid and lactic acid bacterial (LAB) populations, while having minimal effect on yeast populations. This polysaccharide can be used to stabilize wines post malolactic fermentation, or it can be used to inhibit malolactic fermentation. There is a minimum contact time of 10 days and the wine should be racked post treatment. Bactiless helps to avoid the negative sensory impact caused by spoilage bacteria such as acetic acid and biogenic amines.



Above: Percentage reduction in spoilage bacteria in wine treated with Bactiless

Bactiless recently received a special award from Intervitis Interfructa Hortitechnica for this innovative approach to bacterial control during the winemaking aging process.

For over 80 years, Scott Laboratories has been meeting the needs of the beverage industry with innovative solutions and products. Scott Laboratories operates its main office in Petaluma, CA with satellite facilities in Healdsburg and Paso Robles. For more information regarding Scott Laboratories and the services and products that it supplies, please visit www.scottlab.com.

###

Contact:

Monica Royer
Sales & Marketing Strategist
Scott Laboratories, Inc.
Phone: 707.765.6666
monicar@scottlab.com