



ALLIANCE™

Specific formulation of pure chitosan from *Aspergillus niger*
(produced in the European Union and in compliance with OIV codex) and specific wine yeast cell walls

Reduce the risk of spoilage microorganisms

The Chitosan present in ALLIANCE™ is 100% fungal origin from *Aspergillus niger* and in compliance with OIV International Oenological codex.

Its origin is guaranteed through 4 different characteristics:

Three characteristics established by Resolution OIV/OENO 368/2009:

- a content of residual glucan > at 2 %,
- a settled density \geq at 0.7 g/cm³
- a viscosity in solution 1 % in acetic acid 1 % < at 15 cPs

One characteristic established by Resolution OIV-OENO 728-2025

- isotopic ratios ¹³C/¹²C and ¹⁵N/¹⁴N: $\delta^{13}\text{C} > -14.2\text{‰}$ or $\delta^{13}\text{C} < -24.9\text{‰}$ but if $-25.1\text{‰} \leq \delta^{13}\text{C} \leq -24.9\text{‰}$, then $\delta^{15}\text{N} > +2.7\text{‰}$.



DESCRIPTION

ALLIANCE™ is a 100% natural, non GMO and non-allergenic tool combining pure chitosan from *Aspergillus niger* and specific wine yeast cell walls. The chitosan comes from an original and patented process developed by our exclusive partner KitoZyme.

As part of our commitment to quality, transparency, traceability and responsibility towards our customers and wine consumers, we provide product certificates with the four characteristics listed above, confirming the fungal origin (*Aspergillus niger*) of the chitosan used in ALLIANCE™, excluding any animal origin, that is not admitted by the OIV.

ALLIANCE™ combines the antimicrobial activity of pure chitosan and the sorption properties of specific wine yeast cell walls. **ALLIANCE™** helps to lower the viable spoilage microorganisms in the must with a broad spectra action on spoilage yeast and bacteria.

ALLIANCE™ antimicrobial effect doesn't affect *Saccharomyces cerevisiae* ; on the contrary, because of its specific detoxifying cell-walls, it enhances the yeast performance to complete the alcoholic fermentation. It can help reduce the amount of SO₂ needed to control the undesirable flora.



BENEFITS & RESULTS

ALLIANCE™ can be used at the earliest stage of alcoholic fermentation in a preventive application to:

- Decrease the microbial load to favour the implantation and performance of selected wine yeast.
- Detoxify the must from short and medium chain fatty acids and pesticides.
- Clean and sanitise the fermentative medium to enhance yeast performance.
- Reduce the risk of high volatile acidity from spoilage microorganisms.

ALLIANCE™ is used in white, rosé and red winemaking (pre-fermentative and alcoholic fermentation steps).

- In white and rosé wines, ALLIANCE™ can help to delay or inhibit malolactic fermentation when it is not desired.
- In red wines, ALLIANCE™ can be used to delay the malolactic fermentation. In this case, racking off is recommended, and followed by an inoculation with selected wine lactic acid bacteria.

INSTRUCTIONS FOR OENOLOGICAL USE

Recommended dosage: from 10 g/hL to 30 g/hL

Maximum legal dosage: 46 g/hL

- Increase the dosage of ALLIANCE™ when the risk of contamination of the must is high (difficult sanitary conditions, gluconic acid concentration above your recommended limit, high pH, low active SO₂ concentration).
- Resuspend ALLIANCE™ in 20 times its weight in water and homogenise gently by stirring. Then add to the must and mix thoroughly the whole volume of the tank.

For more details about dosage and application, please contact your Lallemand representative.

PACKAGING AND STORAGE

- 4 x 2.5 kg bags.
- Store in a cool dry place.
- To be used once opened.

Distributed by:

The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. December 2025.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS

LALLEMAND

LALLEMAND OENOLOGY

Original by culture

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Visionary biological solutions - Being original is key to your success. At Lallemand Oenology, we apply our passion for innovation, maximize our skill in production and share our expertise, to select and develop natural microbiological solutions. Dedicated to the individuality of your wine, we support your originality, we cultivate our own.