

PEDIOCOCCUS QUALITY CONTROL FLOW CHART

| | MONITORING/ANALYSIS | CRITICAL LIMITS | CORRECTIVE ACTION | VERIFICATION/ DOCUMENTATION |
|---|--|--|---|---|
| Grapes | pH Fruit condition | < 3.50 Visible rot, off odors | Acid addition Sorting | Re-check pH after cold soak |
| Crush Destem Maceration | SO ₂ Temperature Microscopic and sensory examination PCR analysis | 30-50 mg/l total 5-10°C, 40-50°F Presence of cocci shaped bacteria | Add SO ₂ Chill | Monitor SO ₂ levels Monitor temperature Microscope examination PCR analysis |
| Alcoholic Fermentation | Microscopic examination | Presence of cocci shaped bacteria | Lysozyme | Microscope examination Plating PCR analysis |
| Malolactic Fermentation | Microscopic and sensory examination Temperature | ML inoculation Presence of cocci shaped bacteria 15-20°C, 60-68°F | ML strain selection Lysozyme then reinoculate for MLF | Microscopic examination Wait at least 1-2 weeks before ML inoculation after lysozyme treatment of red wines, longer periods required for white wines |
| Post Fermentation & Aging | Microscopic and sensory examination SO ₂ pH Plating PCR analysis Temperature | Presence of cocci shaped bacteria 20-30 mg/l free < 3.50 15-20°C, 60-68°F | Lysozyme and/or SO ₂ Add SO ₂ Acid addition | Microscope examination Monitor SO ₂ Monitor pH Plating PCR analysis Monitor temperature |
| Clarification Stabilization Filtration | SO ₂ | 20-30 mg/l free | Adjust SO ₂ Polish filtration | Monitor SO ₂ |
| Bottling | Plating PCR analysis SO ₂ | 20-30 mg/l free | Sterile filtration Adjust SO ₂ | Plating PCR analysis SO ₂ analysis |