

MannoPLUS

Purified mannoproteins.



CHARACTERISTICS

Mannoplus is purified mannoprotein ready for direct use in wine. It contains 85–95% soluble mannoproteins.

- » Contributes to the sensory characteristics of the wine, supplying density, richness and body.
- » Polishes aggressive tannins, reducing excessive astringency. Tempers the excessive tannicity of wood.
- » Restores acid balance by increasing positive in-mouth sensations.
- » Improves tartaric stability, preventing the crystallisation of tartaric acid salts.
- » Improves protein stability.
- » Improves colour stability by forming protective colloids and stable complexes with tannins.
- » In the second fermentation, it increases volume in the mouth and the persistence of foam.

Due to the sensory properties of mannoproteins, the product provides richness and considerably enhances the sensation of volume in the mouth.

Rapid effect on volume sensation in the mouth. Does not add other aromatic notes to the wine.

APPLICATION

For white and red wines. Added to finished wine as the last treatment before bottling.

- » In wines to be filtered, **Mannoplus** must be added at least 24 hours before the last filtration. **Mannoplus** barely increases the clogging index of well prepared wines. Micro-filtration is not needed after treatment.

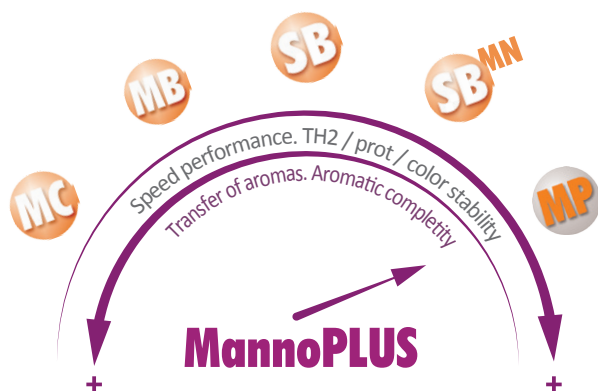
We recommend that the clogging index be measured before microfiltration of the wine.

- » In wines not to be filtered, add **Mannoplus** 24 hours before bottling. Once the product is added to wine, it can be treated with sulfite and bottled.

- » In sparkling wines, add with the expedition liqueur.

COMPOSITION

Purified mannoprotein, thermally extracted from the hulls of selected yeasts (*Saccharomyces cerevisiae*), separated from the insoluble fraction and dried by atomisation.



Contribution of preparations of polysaccharides and mannoproteins to wine flavor profile. Speed transfer of flavoring compounds, increase of volume and influence on stability.

DOSING

Finished wine

Red wine 5-15 g/hl
White wine 2-10 g/hl

Sparkling wine 2-10 g/hl

INSTRUCTIONS FOR USE

Dissolve the product in 10 times its weight of wine or water at a temperature of 20–30°C (68–86°C). Wait 15 minutes, and then add to the vat, making sure that it is homogeneously distributed.

Sparkling wine:

Add to each bottle with the tirage liqueur and disgorge as usual.

The effect depends on the dose and wine characteristics.

PHYSICAL APPEARANCE

Ivory fine powder.

PRESENTATION

500 g package

PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES

Moisture [%]	< 15
Ash [%]	< 8
Heavy metals [mg/kg]	< 30
Pb [mg/kg]	< 5
Hg [mg/kg]	< 0,15
As [mg/kg]	< 1
Cd [mg/kg]	< 0,5
Nitrogen [%]	5- 75
Total mesophilic aerobic count [UFC/g]	< 10 ³
Total coliforms [UFC/g]	< 10
<i>Staphylococcus aureus</i> [UFC/g]	ABSENT
<i>Salmonella</i> [UFC/g]	ABSENT
<i>E. coli</i> [UFC/g]	ABSENT
Lactic bacteria [UFC/g]	< 10 ³
Moulds [UFC/g]	< 50
Yeasts[UFC/g]	< 10 ²

STORAGE

Store in original package in a cool, dry, odour-free place.

Use the product as soon as possible after opening.

Best before: 2 years from packaging.