

## TECHNICAL DATA SHEET :

# MANNO'SENSE®

### FORMULATION

MANNO'SENSE® is a solution of pure specific mannoproteins from *Saccharomyces cerevisiae* yeast walls, rich in sapid peptides. Contains sulphites (E220).

### FIELD OF APPLICATION

MANNO'SENSE® is obtained from highly purified mannoproteins specially selected to improve the colloidal stability (participation in tartaric stabilization). In liquid form and ready to use, Manno'Sense respects the freshness and fruitiness of wine.

### RECOMMENDED DOSAGE

The doses below are given as an indication, the optimal dosage should be determined by a laboratory trial or under the guidance of your consultant.

- From 2.5 to 10cl/hl on white and rosé wines.
- From 5 to 15cl/hl on red wines.

### DIRECTION FOR USE

Use on wines ready for bottling (after fining, racking, blending, protein and colour stabilisation, pre-filtration). Add directly to the wine to be treated, at least 24 hours before bottling and mix well. No other treatment should be made afterwards, except adjusting stabilisers (SO<sub>2</sub>, ascorbic acid, gum arabic) during the bottling process.

### SPECIFICATIONS

PHYSICAL	
Appearance and colour	Brown liquid
Density	1080 g/L +/- 10
Dry extract	≥ 20%
Ashes	<8%
CHEMICAL	
SO <sub>2</sub>	1,5 g/L +/- 0,25
pH	3 +/- 0.3
Mannoproteins	20%
Polysaccharides	>600 g/kg

LIMITS	
Lead	< 5 mg/kg
Mercury	< 0.15 mg/kg
Arsenic	< 1 mg/kg
Cadmium	< 0.5 mg/kg
MICROBIOLOGICAL	
Aerobic mesophile germs	< 10 <sup>4</sup> /g
Coliforms	<10 UFC/g
<i>Staphylococcus aureus</i> /g	Absence
<i>Salmonella</i>	Abs/25g
<i>Escherichia coli</i>	Abs/25g

### STORAGE

In original packaging sealed airtight, in a cool, clean and dry place odourless. Respect the optimal date of use written on packaging. Once opened, use quickly.

### PACKAGING

1L (5,5kg box) and 5L (16,5kg box) cans.



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