STABILISATION PRODUCTS

Subli'Sense®





Subli'Sense® is a blend of mannoproteins and arabic gum which have been specially selected to add softness, smoothness and balance the tannins.



PRODUCT CHARACTERISTICS

- Formulation: Solution of gum arabic and Saccharomyces cerevisiae yeast mannoproteins. Contains sulphites (E220).
- Enological benefits: Subli'Sense® is produced using gum Arabic and mannoproteins from selected yeasts, to improve wines' colloidal stability and organoleptic qualities:
 - increases smoothness
 - coats tannins
 - improves softness and length on the palate

Subli'Sense® has little effect on the clogging index or CFLA (Lamothe-Abiet Filtration Criteria). The mannoproteins also help in artrate stability.

Complies with the OIV's Oenological Codex and EU regulation n°53/2011 (that modifies EC regulation n°606/2009).

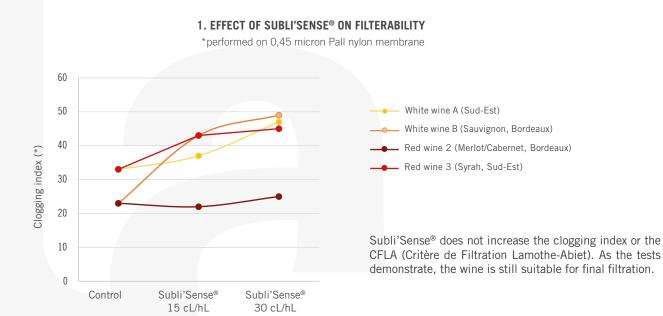


DIRECTIONS FOR USE

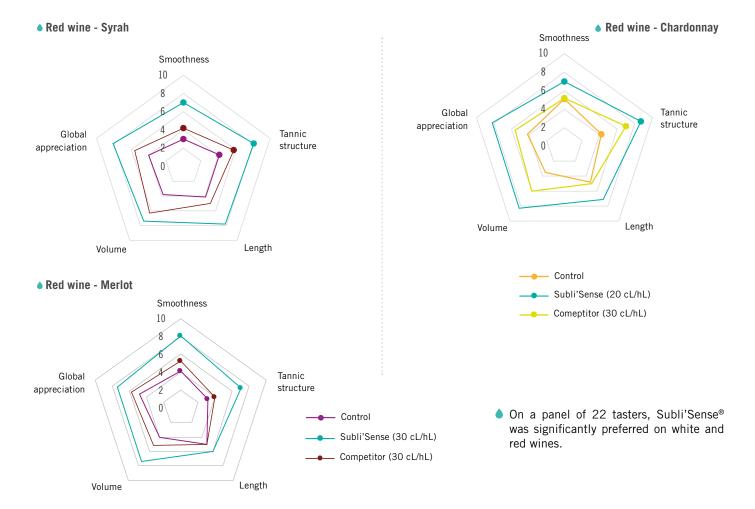
- Add while mixing during a pumpover, prior to the final filtration, or inject using a dosing pump during bottling.
- Recommanded dosage: Red wine: 10 to 30 cL/ hL. White or rosé wines: 10 to 20 cL/hL. The optimal dosage should be determined by a laboratory trial or under the guidance of your consultant.



TRIAL RESULTS



2.TASTING RESULTS





SPECIFICATIONS

PHYSICAL

- Appearance & colour: Brown liquid
- Concentration of gum arabic: 240 g/L
- Density (g/mL): 1109 g/L
- ullet Ashes: <1%

LIMITS

- Iron: < 60 mg/kg
- **Lead**: < 2 mg/kg
- $\bullet \ \, \text{Mercury:} < 1 \ \text{mg/kg}$
- Cadmium: < 1 mg/kg
- Starch and Dextrin: Absence

CHEMICAL

• $S0_2$ (E220): 1,5 g/L ± 0,25

- pH: 3,4 3,6
- Dry extract: < 25 %
- **Purity:** > 99,5 %

MICROBIOLOGICAL

- *E.coli*: Absence/1g
- Salmonella: Absence/1g



PACKAGING & CONSERVATION

- Cans of 5.5 kg (5 L) (box of 4 cans) and cans of 22 kg (20 L). Containers of 100kg (1000 L).
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GD/27-07-2021. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).