



Manno'Sense®

Specific mannoproteins from *Saccharomyces cerevisiae* yeast cell walls, rich in sapid peptides, that contribute to colloidal stability.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Solution of pure specific mannoproteins of *Saccharomyces cerevisiae* yeast walls, rich in sapid peptides. Contains sulphites (E220).
- ◆ **Enological benefits:** Manno'Sense® is produced from highly purified mannoproteins that have been specially selected to **improve colloidal stability** (for tartrate stability). Mannoproteins are released during yeast autolysis and have an important role in the perception of **roundness** and **sucrosity** in dry wines. Manno'Sense® is in liquid form and instantly usable, respecting wines' freshness and fruitiness. This makes Manno'Sense® a natural solution to **improve the organoleptic qualities** of white, rosé and red wines:
 - Increase roundness and sucrosity
 - Bring balance and freshness on the palate
 - Improve length of aromas
 - Participates in wines' tartrate stability
 - Little effect on clogging index or CFLA (Lamothe-Abiet Filtration Criteria)

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



DIRECTIONS 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 (SO₂, ascorbic acid, gum arabic) during the bottling process.
- ◆ **Recommended dosage:** *Red wines:* 2.5 to 10 cL/hL. *White and rosé wines:* 5 to 15 cL/hL.
The doses are given as an indication, the optimal dosage should be determined by a laboratory trial or under the guidance of your consultant.

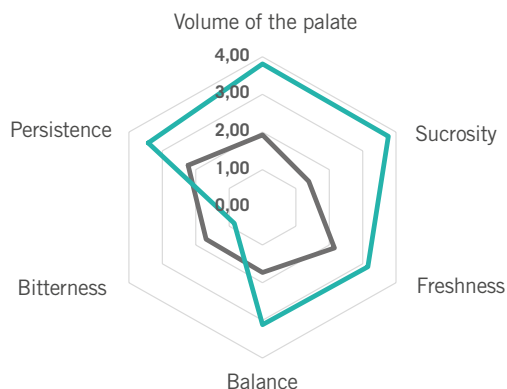


TRIAL RESULTS

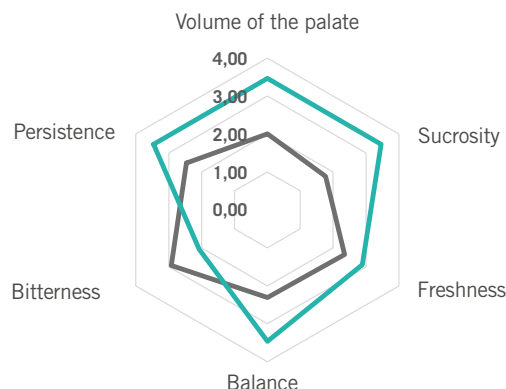
TASTING RESULTS OF WINES AFTER TREATMENT WITH MANNO'SENSE® AT 10 CL/HL BEFORE BOTTLING

◆ Control ◆ Manno'Sense®

White wine from Gers (Colombard), 2018



Médoc (Cabernet Sauvignon, Merlot), 2019





SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Brown liquid
- **Density (g/mL):** 1080 g/L \pm 10
- **Dry extract:** \geq 20 %
- **Ashes:** < 8 %

CHEMICAL

- **SO₂ (E220):** 1,5 g/L \pm 0,25
- **pH:** 3 \pm 0,3
- **Mannoproteins :** 20 %
- **Polysaccharides:** > 600 g/kg

MICROBIOLOGICAL

- **Aerobic mesophile germs:** < 10⁴ UFC / g
- **Staphylococcus aureus:** Absence / g
- **Coliforms:** < 10 UFC / g
- **E.coli:** Absence / 25g
- **Salmonella:** Absence / 25g

LIMITS

- **Lead:** < 5 mg/kg
- **Mercury:** < 0,5 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium:** < 0,5 mg/kg



PACKAGING & CONSERVATION

- Cans of 1 L (in 5,5 kg box) and of 5 L (in 16,5kg box).
- 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).

LAMOTHE-ABIET

AVENUE FERDINAND DE LESSEPS 33610, CANEJAN - BORDEAUX, FRANCE • TÉL : +33 (0)5 57 77 92 92 • WWW.LAMOTHE-ABIET.COM