

Pure mannoprotein with stabilising effect

Product description

MannoComplexe is a premium quality mannoprotein that contributes to the improvement of tartrate stability and protein stability in wine. Mannoprotein is produced from cell walls of *Saccharomyces cerevisiae* by enzymatic autolysis. Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

Other benefits	 Mannoprotein has a balancing effect that improves the organoleptic perception of alcohol in wine. Mouthfeel and complexity of red and white wine is enhanced without modifying the wine's original character.
Recommended for	All types of red and white wines

Dosage

The dosage is between 5 g and 30 g/100 L, depending on the desired effect. A preliminary test using different quantities is recommended in order to accurately determine the optimum dosage.

MannoComplexe is dissolved in ten times the volume of water before addition to wine. Ensure that it is evenly distributed after addition to the main tank. The product is applied as final treatment after filtration and fining, at least 3 days before the final filtration.

Storage

Store in a cool, dry place away from odours. Reseal opened packages immediately and use up quickly.



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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com. Version 004 – 03/2022 IM – printed 21.03.2022