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## SPECIFICATION SHEET

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# MANNOLEES FLASH™

FOR OENOLOGICAL USE

Product qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology. Packaged in plastic jar.

**3080J-L1-27:** 15x1 L

**3080J-53-27:** 1x10 L

### PHYSICAL PROPERTIES

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#### APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell
- Liquid

#### INGREDIENTS

- Specific yeast mannoproteins, arabic gum, acid citric < 1%, SO<sub>2</sub> < 0,25%.

### PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

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Dry matter .....	≥ 10 %
Total aerobic bacteria .....	< 10 <sup>4</sup> CFU/g
Lactic Bacteria .....	< 10 <sup>4</sup> CFU/g
Coliform.....	< 10 CFU/g
<i>E. coli</i> .....	Absent in 25 g
<i>S. aureus</i> .....	Absent in 1 g
<i>Salmonella</i> .....	Absent in 25 g
Moulds .....	< 50 CFU/g
Yeast.....	< 10 <sup>2</sup> CFU/g
Lead .....	< 5 mg/kg
Mercury .....	< 0.15 mg/kg
Arsenic .....	< 1 mg/kg
Cadmium.....	< 0.5 mg/kg

### INSTRUCTIONS FOR USE

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Commonly between 20 - 150 mL/hL per addition.  
Suspended in clean water or in wine. Agitate then add to the tank.

### STORAGE & SHELF LIFE

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Store in a dry and cool place.  
Shelf life: 2 years in original sealed packaging.

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