
SPECIFICATION SHEET

MANNOLEES BLANC™

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 laminated foil.

3081J-04-27: 10x500 g sachet in a 5 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown powder
- Typical yeast smell

INGREDIENTS

- Specific yeast mannoproteins, arabic gum.

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Dry matter	> 85 %
Total aerobic bacteria	< 10 ⁴ CFU/g
Lactic Bacteria	< 10 ⁴ 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 ² CFU/g
Lead	< 5 mg/kg
Mercury	< 0.15 mg/kg
Arsenic	< 1 mg/kg
Cadmium.....	< 0.5 mg/kg

INSTRUCTIONS FOR USE

Commonly between 5 - 30 g/hL per addition. **Maximum dosage: 150 g/hL.**

In accordance with OIV RESOLUTION OIV-OENO 689-2022 and EU Regulation 2024/3085, total amount of arabic gum in wine, must not exceed 30 g/hL.

Suspended in clean water or in wine. Agitate then add to the tank.

STORAGE & SHELF LIFE

Store in a dry and cool place.

Shelf life: 2 years in original sealed packaging.

The information herein is based on current available data and is believed to be correct. No warranty, express or implied, is made regarding data accuracy, merchantability or hazards associated with product use. The user is responsible for determining product suitability, conditions of use and all associated hazards.

This document is valid until further notice or otherwise indicated. For any questions regarding this product, please contact your local representative.