
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 colour
- 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.
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.

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