Specific yeast cell wall mannoprotein from *Saccharomyces cerevisiae* for the colloidal stabilisation of the wine. Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In compliance with the regulation (EC) n° 606/2009.

**SPECIFICATIONS**

**MANNOFEE®** is the result of LAFFORT® expertise on mannoproteins; their identification, the understanding of their action and their production. **MANNOFEE®** mannoproteins are extracted from yeast cell walls by a specific process that allows us to obtain a highly purified product with the highest content of mannoproteins on the market.

- Component naturally present in wine.
- Contributes to the tartaric stabilisation of the wine.
- Contributes to the colloidal stabilisation of the wine.
- Respects the freshness and the fruit of the wine.
- Product in liquid form, ready to use, with an immediate action on the wine.
- Excellent filterability; **MANNOFEE®** has no impact on the wine’s filterability.
- Can be used towards the end of ageing and during wine preparation for bottling.

**SCIENTIFIC RESULTS**

Comparison of the mannoprotein concentration of different products of equivalent application standardised according to the most concentrated product at 100%.

![Graph showing mannoprotein concentration](image)

**PHYSICAL CHARACTERISTICS**

- Aspect .......................................................... liquid
- Colour ........................................................... dark brown
- Density ........................................................... 1,08 kg/L
- Soluble in water (dark brown colour), insoluble in ethanol.
IMPLEMENTATION

• Mix the MANNOFEEL® solution well.
• For still wines, incorporation should be completed before the membrane filtration with a dosing pump or an OENODOSEUR on wines already fined and clarified. Make sure the homogenization is perfect.
• We recommend incorporating MANNOFEEL® at least 48 hours before filtration.
• For sparkling wines, incorporation of MANNOFEEL® should be done either during tirage (less gushing risks) or during disgorging (in this case anticipate the filtration of the MANNOFEEL® solution) in the expedition liqueur.

STORAGE

• Store in original packaging in a dry, cool place and odourless environment.
• Optimal date of use: 2 years.
• Do not use opened can.

PACKAGING

1L and 10L can.

IMPORTANT: To the extent that the conditions of use are beyond its control, LAFFORT® cannot be held responsible for failure to successful treatment and the appearance of salt crystals of tartaric acid.