



OENOLEES® MP

Yeast cell wall extract (mannoproteins) rich in sweet peptide fraction (patent EP 1850682) and vegetal polysaccharides (arabic gum).

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the regulation (EC) n° 606/2009.

SPECIFICATIONS

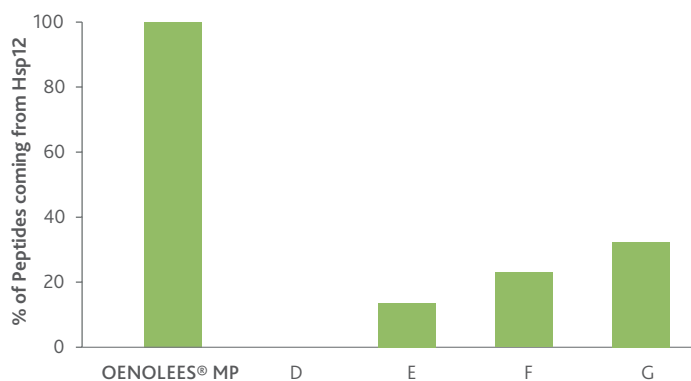
OENOLEES® MP provides detailed understanding on the natural phenomena associated with aging wine on lees and with the colloidal action of certain polysaccharides on wine. The proprietary composition of OENOLEES® MP improves smoothness in wines (red and rosé) allowing the winemaker to delicately balance both acidity and bitterness.

OENOLOGICAL APPLICATIONS

- During wine maturation (with or without lees).
- During the preparation of the wine prior to bottling.
- Contributes to wine stabilisation by preventing potassium bitartrate salts precipitation.

EXPERIMENTAL RESULTS

The presence of the sweet peptide is monitored by HPLC (figure 1) in each batch of OENOLEES® MP . This specific quality-control process guarantees the product's activity.



Concentration in Hsp12 (origin of peptides responsible for the perception of sweetness in wine) in different products of equivalent application standardised according to the most concentrated product at 100%.

PHYSICAL CHARACTERISTICS

Aspect powder

Solubility full in water

Colour creamy white

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity	2 to 6%	Viable microorganisms	< 10 ⁴ UFC/g
Ashes	5 -8 %	<i>Staphylocoques aureus</i>	None/g
Total Nitrogen	[4-7] g/Kg	Coliformes	< 10 UFC/g
Polysaccharides	[350-600]g/Kg	<i>Salmonella</i>	None/25g
Lead	< 5 ppm	<i>E.coli</i>	None/25g
Cadmium	< 0,5 ppm	Lactic bacteria	< 10 ⁴ UFC/g
Mercury	< 0,15 ppm	Yeast	< 10 ² UFC/g
Arsenic	< 1 ppm	Moulds	< 50 UFC/g

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- **CENOLEES® MP** is 100% soluble. Its action is immediate.
- **CENOLEES® MP** can be used during wine maturation.
- A good management of filtration conditions is necessary. In fact, if **CENOLEES® MP** doesn't increase the clogging index of well-prepared wines (IC<50), a blur can sometimes appear in charged wines (IC>50) in reaction with other wine colloids. In this case it is recommended to add **CENOLEES® MP** before prefiltration bottling.

IMPLEMENTATION

Dissolution of **CENOLEES® MP** should be carried out in 5 to 10 times its volume in water. After incorporation, homogenise.

STORAGE

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
- Optimal date of use: 2 years.
- Once opened, the bag should be used as quickly as possible.

DOSAGE

- Between 10 and 30 g/hL (100-300ppm) depending on the desired effect.

PACKAGING

1 kg bag - 10 kg box.

