



# 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 current EU regulation n° 2019/934.*

## SPECIFICATIONS

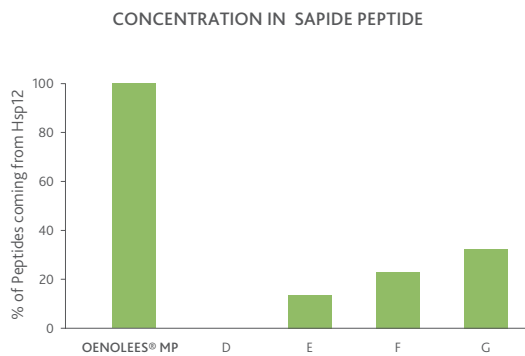
OENOLEES® MP provides detailed understanding on the natural phenomena associated with aging wine on lees and with the colloidal action of certain polysaccharides on wine. The proprietary composition of OENOLEES® MP improves smoothness in wines (red and rosé) allowing the winemaker to delicately balance 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 (%) .....	8	Coliformes (CFU/g) .....	< 10
Ashes (%) .....	8	<i>E.coli</i> (/25 g) .....	none
Total Nitrogen (g/kg) .....	< 50	<i>Staphylococcus</i> (/g) .....	none
Polysaccharides (g/kg) .....	[350 - 600]	<i>Salmonella</i> (/25 g) .....	none
Yeast (CFU/g) .....	< 10 <sup>2</sup>	Lead (ppm) .....	< 5
Moulds (CFU/g) .....	< 50	Arsenic (ppm) .....	< 1
Lactic bacteria (CFU/g) .....	< 10 <sup>4</sup>	Mercury (ppm) .....	< 0.15
Viable microorganisms (CFU/g) .....	< 10 <sup>4</sup>	Cadmium (ppm) .....	< 0.5

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

- **OENOLEES® MP** is 100% soluble. Its action is immediate.
- **OENOLEES® MP** can be used during wine maturation.
- A good management of filtration conditions is necessary. In fact, if **OENOLEES® 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 **OENOLEES® MP** before prefiltration bottling.

### IMPLEMENTATION

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

### STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 2 years.
- Do not use opened packaging.

### DOSAGE

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

### PACKAGING

1 kg bag - 10 kg box.

