SPECIFICATIONS AND OENOLOGICAL PROPERTIES

Due to its specific composition, POWERLEES® Rouge provides:

• Inactivated yeast rich in mannoproteins (stabilizing effect) and in membrane protein Hsp12 (the origin of peptides with sweetening power).

• A β-glucanase (β 1-3, β 1-6) that accelerates extraction of the above mentioned components, for an early diffusion into the wine.

Therefore POWERLEES® Rouge:

• Brings yeast cell components from the fermentation phase to fine and soften wines.

• Facilitates the extraction of compounds with high sensory potential (sapid peptide from Hsp12 protein) present in the cell envelops of inactivated yeast, but also from fermentation yeast autolysis.

• Contributes to wine stabilization by diffusing fractions of mannoproteins originated from yeast.

• Eases the filtration steps.

Specifically adapted for rapid distribution wines.

SCIENTIFIC RESULTS

POWERLEES® Rouge allows, from the end of the AF, the efficient diffusion of bigger fractions of the sapid peptide from the Hsp12 protein.

Fermentation in synthetic media at 25°C. Yeasting with ZYMAFLORE® XPURE at 20 g/hL. Hsp12 Dosage via HPLC, C18. Additions of formulations in the beginning of FA.
IMPLEMENTATION

It is recommended to dissolve POWERLEES® Rouge in 5 to 10 times its volume of water. After the addition, blend well by pumping-over the tanks or stirring the barrels.

STORAGE

• Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
• Optimal date of use: 3 years after packing (unopened bag).
• Once opened, it should be used as quickly as possible.

PACKAGING

1 kg Bags - 10 kg Boxes.
5 kg Bags - 10 kg Boxes.

CHEMICAL AND MICROBIOLOGICAL ANALYSES

Humidity .......................................................... < 10%
Lead ................................................................. < 2,5 ppm
Cadmium .......................................................... < 1 ppm
Mercury ............................................................ < 1 ppm
Arsenic ............................................................. < 3 ppm
E.coli /25g .......................................................... abs.
Salmonelles /25g ............................................ abs.
Staphylocoques /g .............................................. abs.
Coliforms .......................................................... <10² UFC/g
Lactic acid bacteria ......................................... <10³ UFC/g
Acetic bacteria ................................................ <10³ UFC/g
Mycotoxins ...................................................... nd.
β-glucanase (B-1,3) (normalized maltodextrine) ..100 U/g

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

• Red winemaking: POWERLEES® Rouge can be added at the transfer of grapes to the tanks, on must during pumpovers or in fermentation on grape skins.
• During wine ageing: POWERLEES® Rouge allows the establishment of a selected and non-fermentative biomass, from which high sensory and stabilizing components will be extracted and will contribute to the fining and high quality of wines.

DOSAGE

• Between 15 and 40 g/hL according to the desired effect.

PHYSICAL CHARACTERISTICS

Aspect .............................................................. powder
Colour ........................................................... light beige

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