



POWERLEES® *Rouge*

Specific formulation of inactivated yeast and β -glucanases, utilised for wine fining from the outset of alcoholic fermentation.

*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 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.

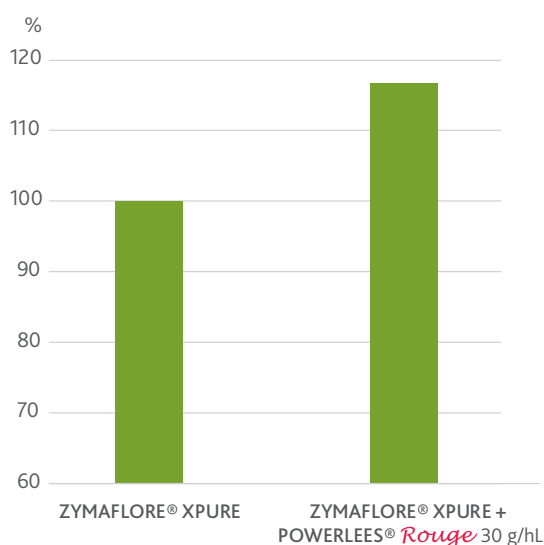
Therefore **POWERLEES® *Rouge***:

- 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 envelopes 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.*



LAFFORT

L'œnologie par nature

PHYSICAL CHARACTERISTICS

Aspect powder

Colour light beige

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 pump-overs 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.

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.

