



# VOLUMAX

Preparation of pure mannoproteins and polysaccharides of plant origin specifically selected for dealcoholised and partially dealcoholised wines.

*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 AND OENOLOGICAL APPLICATIONS

**VOLUMAX** is a natural formulation resulting from LAFFORT® expertise on wine colloids. The mannoproteins are produced using a specific yeast wall hydrolysis process followed by purification using techniques that guarantee and preserve their quality. The combination with selected polysaccharides of plant origin adds to its effectiveness. **VOLUMAX** is a technical solution, based on natural compounds, that preserves the perception of volume and roundness on the palate.

- Contributes to the colloid stabilisation of wine.
- Contributes to mouthfeel after dealcoholisation.
- Allows for a reduced RCM addition before bottling.
- Low in calories.
- The specific manufacturing conditions guarantee a very low clogging index.

## PHYSICAL CHARACTERISTICS

Aspect .....	Liquid	Concentration of implemented gum arabic (g/L): .....	320 g/L
Colour .....	brown	Density (g/L) : .....	1110 +/-3

## CHEMICAL AND MICROBIOLOGICAL ANALYSES

SO <sub>2</sub> (g/L) .....	1.5 ± 0,25	<i>Salmonella</i> (I/g) .....	absence
Dry extract (%) .....	< 25 ± 0,5	Lead (ppm) .....	< 2
Ash (%) .....	< 4	Mercury (ppm) .....	< 1
Starch + dextrin .....	absence	Cadmium (ppm) .....	< 1
<i>E. coli</i> (I/g) .....	absence	Arsenic (ppm) .....	< 1

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS AND IMPLEMENTATION

- **VOLUMAX** can be used at the end of ageing on clarified white, red or rosé wine.
- **VOLUMAX** should be added after fining; it is one of the last treatments before bottling.
- **VOLUMAX** can be added to wine directly after dissolving it in water. Wine filtration is easier when **VOLUMAX** is added 12 to 24 hours before the final filtration.

### DOSAGE

Recommended dosage:

Red wine : 100 - 300 mL/hL.

White and rosés wines : 100 - 200 mL/hL.

The optimal dosage should be determined by a laboratory trial or under the guidance of your consultant.

## STORAGE RECOMMENDATION

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- Store off the ground in the original unopened packaging at a moderate temperature (protected from frost) in a dry area not liable to impart odours.
- Respect the best-before date printed on the packaging.
- Do not use opened packaging.

## PACKAGING

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5.5 kg (5 L) jerrycan

