

MP PURE EXP

Pure manannoproteins.

Obtained from the cell walls of *Saccharomyces cerevisiae*.

DESCRIPTION

A preparation of polysaccharides (mannoproteins) obtained by heat and enzymatic treatment from the cell walls of *Saccharomyces Cerevisiae*. The mannoproteins in **MP PURE EXP** are identical to those naturally released by yeasts during alcoholic fermentation and autolysis.

COMPOSITION

Mannoproteins pure.

METHOD OF USE

The colloidal enrichment obtained by adding **MP PURE** has positive effects on the stability of the wine and improves its sensory characteristics.

MP PURE:

- Contributes positively to the tartaric and protein stability of wines.
- Improves perlage in sparkling wines.
- Greatly attenuates the perception of astringency.
- Increases the sensation of volume and softness in the mouth.
- Often exerts an adsorptive effect towards volatile phenols, ochratoxin and mercaptans.

METHOD OF USE

Dissolve the preparation in water or directly in wine at a ratio of 1:10.

Add to the mass with a pumping over in an airtight manner.

It is recommended to carry out pre-addition tests in the laboratory.

In the case of additions close to the bottling period, it is advisable to check the effect on filterability, which varies considerably from wine to wine.

DOSES OF USE

Dose: 0.5 to 6 g/hl

PACKAGING

From 250 g and 1 kg

CONSERVATION

Closed package: store in a cool (temperature below 25°C), dry, ventilated and odour-free place. The product retains its properties for at least 24 months from the date of production.

Open package: close tightly and store in a cool (temperature below 15°C), dry and ventilated place. Use the product as soon as possible.

DANGER

This product must be stored, handled and used in accordance with proper industrial hygiene practices and in compliance with current legislation. Product for food and oenological use, for professional use only.