

MANNOSWEET®

Preparation of pure mannoproteins and polysaccharides of plant origin specifically selected for colloid stabilisation of wines and to add finesse.

*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.*

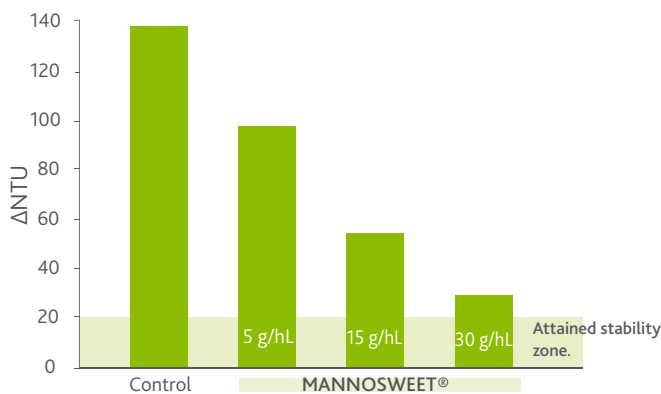
SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

MANNOSWEET® is a 100% 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. **MANNOSWEET®** 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 the tartrate stabilisation of wine.
- Respects the freshness and aromatic profile of wines.
- Preserves the sensation of volume and roundness on the palate.
- Does not affect wine filterability.

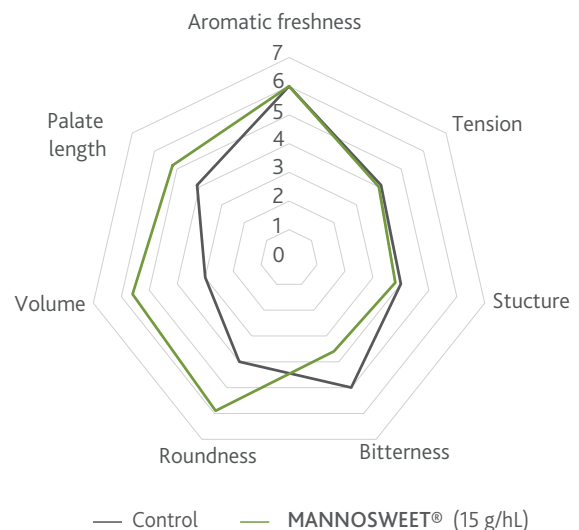
SCIENTIFIC RESULTS

MANNOSWEET® contributes to the stabilisation of colouring matter in red wines. Treated wines are systematically less unstable (Figure 1) than the control wine (colouring matter stability test, cold test for 48 hours at +4°C). The impact on stabilisation of colouring matter is measurable as from a dose of 5 g/hL. At 30 g/hL, the wine is almost 5 times more stable than the control.



Treatment of a young red wine, unstable with respect to colouring matter, with increasing doses of MANNOSWEET®. Cold test (48 hours at +4°C), results expressed in ΔNTU.

MANNOSWEET® helps to make wine more supple. Through the combined coating action of the mannoproteins and polysaccharides, the treated wine is perceived as less astringent, rounder and with more volume on the palate while retaining its freshness.



Organoleptic profile after treatment with MANNOSWEET® at 15 g/hL. Scores obtained after tasting by a trained panel of 18 tasters. Blend of Grenache / Syrah / Mourvèdre treated after 9 months' ageing (tank and barrel).



LAFFORT
l'œnologie par nature

PHYSICAL CHARACTERISTICS

Aspect	Powder	Water soluble.
Colour	Beige	

CHEMICAL AND MICROBIOLOGICAL ANALYSES

Humidity (%)	15 ± 0,5	<i>Salmonella</i> (/g)	none
Ash (%)	< 5	Lead (ppm)	< 5
Total nitrogen (g/kg)	[1 - 20]	Arsenic (ppm)	< 3
Polysaccharides eq. mannose (g/kg)	[50-150]	Mercury (ppm)	< 1
<i>E. coli</i> (/g)	none	Cadmium (ppm)	< 1

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

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

DOSAGE

5 - 40 g/hL. *Please refer to the regulations in force in the country of production.*

IMPLEMENTATION

- Dissolve in 5 to 10 times its weight of water. The use of an **OENODOSEUR** is optimal for good incorporation throughout the volume of wine.
- **MANNOSWEET®** is 100% soluble.
- Homogenise the tank after addition.
- Do not mix directly with other products.
- Once prepared, use quickly.

STORAGE RECOMMENDATION

- Store off the ground in the original unopened packaging at a moderate temperature in a dry area not liable to impart odours.
- Optimal date of use: 2 years.
- Do not use opened packaging.

PACKAGING

1 kg bag.

