

## Wine Treatment MANNOLEES™ Blanc

### Yeast based wine treatment product for freshness and harmony in wines

**MANNOLEES Blanc is a preparation of yeast mannoproteins. MANNOLEES Blanc can be added to white wines and rose wines during the vinification process until bottling of wines. The addition of yeast mannoproteins enhances the freshness and reduces the bitterness of wines. The harmony and the mouth feel of wines are increased and the sensorial perception is increased.**

Effect of yeast mannoproteins on freshness and harmony of wines:

- Reduction of bitterness
- Coating of tannins
- Increase of freshness and olfractive intensity of wines
- Increase of mouthfeel

Effect of MANNOLEES Blanc during the vinification process:

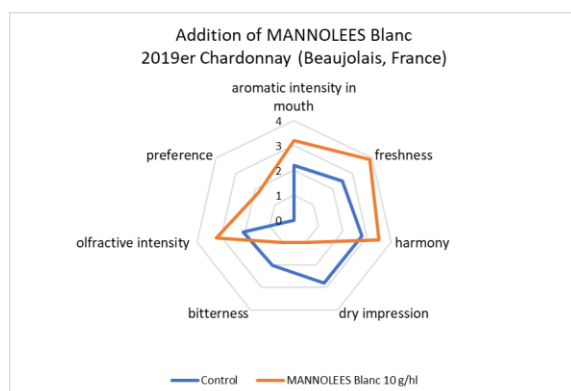


Fig. 1: Influence of addition of MANNOLEES Blanc (10 g/hl) to 2019er Chardonnay (Beaujolais, France).

#### Application

MANNOLEES Blanc can be added during the storage of wines until filtration just before bottling. The good solubility of the product supports the determination of the dosage by pretesting.

#### Dosage

MANNOLEES Blanc can be added at any time during the vinification process.

Intended application	Application quantity	
	White wine fl.oz/100 gal (g/hl)	Red wine fl.oz/100 gal (g/hl)
Increase of mouthfeel	0.25 – 0.42 (3 – 5)	0.33 – 0.67 (4 – 8)
Adstringent wines	0.83 – 2.50 (10 - 30)	0.83 – 1.67 (10 - 20)

#### Safety

When used as directed and handled correctly, there are no known unfavorable effects associated with this product.

Further information on safety can be found in the Material Safety Data Sheet, which is available for download from our website.

#### Storage

MANNOLEES Blanc is packaged in aluminum bags. The product is not vacuum-packed.

MANNOLEES Blanc can be stored for a period of four years as long as the packaging remains intact.

Use up any remaining product quickly once the packaging is opened.

## Delivery Information

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MANNOLEES Blanc is sold under article no. 96.115 and is available in the following package sizes:

0,5 kg Aluminium bags  
20 x 0,5 kg Aluminium bags in cartons

## Certified Quality

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MANNOLEES Blanc is inspected regularly by Lallemand during the production process to ensure uniformly high product quality.

Strict controls are carried out immediately prior to and during final packaging.

*MANNOLEES™ is a registered trademark of Lallemand Inc.*

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02-2022