

Wine Treatment

MANNOLEES™ Flash

Yeast based wine treatment product for mouthfeel of wines

MANNOLEES Flash is a yeast cell wall preparation enriched with mannoproteins and polysaccharides. MANNOLEES Flash can be added to white wines, red wines and rose wines during the vinification process until bottling. The yeast cell wall preparation increases the mouthfeel of the wines and the sensorial harmony.

Effect of mannoproteins on the mouthfeel of wines:

- Reduction of tannins expression in wines
- Coating of tannins
- Reduction of astringency of wines
- Enhancement of mouthfeel

The effect of MANNOLEES Flash during wine storage.

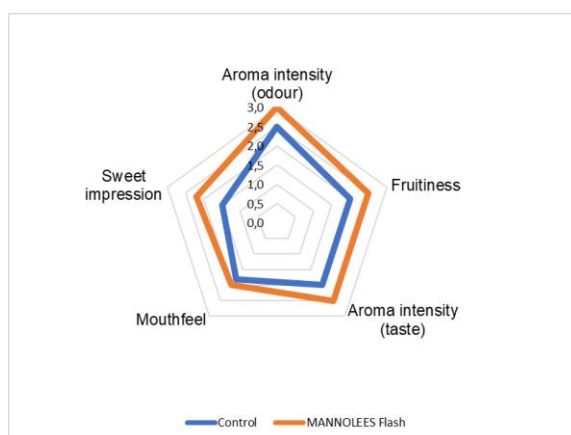


Fig. 1: Effect MANNOLEES Flash (50 ml/hl) on muscadet wines from Loire valley in France, 2019
Tasting: 10 trained persons (on 10 attributes)

Application

MANNOLEES Flash can be added during the vinification process up to 24 h before Bottling (prefiltration). The solubility (100%) of the product supports the determination of dosage by pretesting. The product should be dissolved to 10-times wine volume and then added to the tank.

Dosage

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

Intended application	Application quantity	
	White wine fl.oz/100gal (ml/hl)	Red wine fl.oz/100gal (ml/hl)
Increase in mouthfeel	2.56 – 6.40 (20 – 50)	3.84 – 7.68 (30 – 60)
Adstringend wines	6.40 – 16.64 (50 – 130)	6.40 – 19.20 (50 – 150)

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 Flash is packaged in 1 liter bottles.

MANNOLEES Flash can be stored for a period of two years if the packaging remains intact.

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

Delivery Information

MANNOLEES Flash is sold under article no. 96.113 and is available in the following package sizes:

1.0 L PE bottles
15 x 1.0 L PE bottles in cartons

Certified Quality

MANNOLEES Flash is inspected regularly by Lallemand during the production process to ensure a 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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