



OENOLEES® MP

Yeast cell wall extract (mannoproteins) rich in sweet peptide fraction (patent EP 1850682) and vegetal polysaccharides (arabic gum).

*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

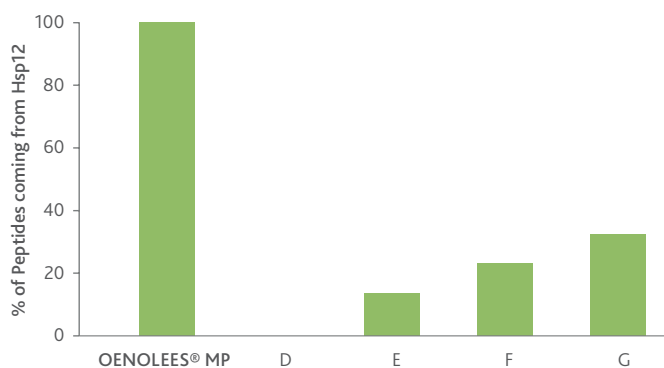
OENOLEES® MP provides detailed understanding on the natural phenomena associated with aging wine on lees and with the colloidal action of certain polysaccharides on wine. The proprietary composition of **OENOLEES® MP** improves smoothness in wines (red and rosé) allowing the winemaker to delicately balance both acidity and bitterness.

OENOLOGICAL APPLICATIONS

- During wine maturation (with or without lees).
- During the preparation of the wine prior to bottling.
- Contributes to wine stabilisation by preventing potassium bitartrate salts precipitation.

EXPERIMENTAL RESULTS

The presence of the sweet peptide is monitored by HPLC (figure 1) in each batch of **OENOLEES® MP**. This specific quality-control process guarantees the product's activity.



Concentration in Hsp12 (origin of peptides responsible for the perception of sweetness in wine) in different products of equivalent application standardised according to the most concentrated product at 100%.

PHYSICAL CHARACTERISTICS

Aspect powder Solubility full in water
Colour creamy white



LAFFORT

l'œnologie par nature

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity (%)	8	Coliformes (CFU/g)	< 10
Ashes (%)	8	<i>E.coli</i> (/25 g)	none
Total Nitrogen (g/kg)	[4 - 7]	<i>Staphylococcus</i> (/g)	none
Polysaccharides (g/kg)	[350 - 600]	<i>Salmonella</i> (/25 g)	none
Yeast (CFU/g)	< 10 ²	Lead (ppm)	< 5
Moulds (CFU/g)	< 50	Arsenic (ppm)	< 1
Lactic bacteria (CFU/g)	< 10 ⁴	Mercury (ppm)	< 0.15
Viable microorganisms (CFU/g)	< 10 ⁴	Cadmium (ppm)	< 0.5

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- **OENOLEES® MP** is 100% soluble. Its action is immediate.
- **OENOLEES® MP** can be used during wine maturation.
- A good management of filtration conditions is necessary. In fact, if **OENOLEES® MP** doesn't increase the clogging index of well-prepared wines (IC < 50), a blur can sometimes appear in charged wines (IC > 50) in reaction with other wine colloids. In this case it is recommended to add **OENOLEES® MP** before prefiltration bottling.

DOSAGE

- Between 10 - 30 g/hL (100 - 300ppm) depending on the desired effect.

IMPLEMENTATION

Dissolution of **OENOLEES® MP** should be carried out in 5 to 10 times its volume in water. After incorporation, homogenise.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 2 years.
- Do not use opened packaging.

PACKAGING

1 kg bag - 10 kg box.

