



TECHNICAL DATA SHEET

MANNOSTAB

(Product Code : MANNO)

Batch number :

Manno-proteins of yeast walls.
Qualified for the elaboration of products for direct human consumption
in the field of the regulated use in Oenology.
In accordance with the current International Oenological Codex.

PHYSICAL CHARACTERISTICS

- ◇ Aspect : powder
- ◇ Colour : white
- ◇ Solubility : soluble in water
(insoluble in ethanol)

CHEMICAL & MICROBIOLOGICAL ANALYSIS

- ◇ Humidity : < 4 %
- ◇ Ashes : < 5 %
- ◇ Total nitrogen : [5-75] g/kg
- ◇ Polysaccharides eq. mannose : > 600 g/kg
- ◇ Heavy metals (Pb) : < 30 ppm
- ◇ Lead : < 5 ppm
- ◇ Cadmium : < 0.5 ppm
- ◇ Mercury : < 0.15 ppm
- ◇ Arsenic : < 1 ppm
- ◇ Viable microorganisms : < 1000/g
- ◇ Staphylococcus aureus : none/g
- ◇ Coliforms : < 10/g
- ◇ Salmonella : none/25 g
- ◇ Echerichia coli : none/25 g
- ◇ Lactic bacteriae : < 50 UFC/g
- ◇ Yeasts : < 50/g
- ◇ Moulds : < 50/g

OENOLOGICAL USE

- ◇ Stabilising agent for tartaric precipitations.
- ◇ Dosage : 10 to 30 g/hL (100 to 300 ppm).

STORAGE & OPTIMAL DATE OF USE

- ◇ Store away from humidity between 4 and 12°C.
- ◇ Optimal date of use :
 - **2 years after packing date.**
 - **Do not use an opened bag.**

PACKAGING

- ◇ 0.5 kg vacuum packed bags (in 10 kg boxes = 20 units x 0.5 kg).

SAFETY

Not concerned.