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SPECIFICATION SHEET

MANNOSTYLE™

FOR OENOLOGICAL USE

Product qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology. Packaged in laminated foil.

30860-04-99: 10x500 g sachet in a 5 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

INGREDIENTS

· Specific yeast mannoproteins, Arabic gum

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Dry matter	. > 85 %
Total aerobic bacteria	. < 10 ⁴ CFU/g
Lactic Bacteria	. < 10 ⁴ CFU/g
Coliform	. < 10 CFU/g
E. coli	. Absent in 25 g
S. aureus	. Absent in 1 g
Salmonella	. Absent in 25 g
Moulds	. < 50 CFU/a
Yeast	. < 10 ² CFU/q
Lead	0
Mercury	0 0
Arsenic	
Cadmium	

INSTRUCTIONS FOR USE

Commonly between 5-30 g/hL per addition.

Suspended in clean water or in wine. Agitate then add to the tank.

STORAGE & SHELF LIFE

Store in a dry and cool place.

Shelf life: 2 years in original sealed packaging.

DANSTAR FERMENT AG

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