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## SPECIFICATION SHEET

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# MANNOLEES BLANC™

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.

**3081J-04-27:** 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 <sup>4</sup> CFU/g
Lactic Bacteria .....	< 10 <sup>4</sup> CFU/g
Coliform.....	< 10 CFU/g
<i>E. coli</i> .....	Absent in 25 g
<i>S. aureus</i> .....	Absent in 1 g
<i>Salmonella</i> .....	Absent in 25 g
Moulds .....	< 50 CFU/g
Yeast.....	< 10 <sup>2</sup> CFU/g
Lead .....	< 5 mg/kg
Mercury .....	< 0.15 mg/kg
Arsenic .....	< 1 mg/kg
Cadmium.....	< 0.5 mg/kg

### 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

Vejlevej 10  
Fredericia  
DK-7000 Denmark  
Subsidiary of Lallemand Inc.

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