
SPECIFICATION SHEET

MANNOLEES FLASH™

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 plastic jar.

3080J-L1-27: 15x1 L

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

INGREDIENTS

- Specific yeast mannoproteins, Arabic gum, acid citric < 1%, SO₂ < 0,25 %

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Dry matter	≥ 10 %
Total aerobic bacteria	< 10 ⁴ CFU/g
Lactic Bacteria	< 10 ⁴ 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 ² 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 20-150 mL/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.

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