



SpringCell™ Manno



THE BEST OF LEES FOR BALANCED MOUTHFEEL AND STABLE WINES

Description:

SpringCell™ Manno contains yeast cell walls selected for their polysaccharides content, which contributes to the wine roundness by mimicking ageing on lees.

Properties:

CONTRIBUTION TO ROUNDNESS & VOLUME

- **SpringCell™ Manno** contains highly soluble mannoproteins non linked to β -glucans, whose efficiency is instant in the wine. Polysaccharides combine themselves with the most astringent tannins to attenuate the harshness and bring roundness to the wine.

WINE STABILIZATION

- **SpringCell™ Manno** increases protective colloids. The polysaccharides change the oxidation/reduction equilibrium during the ageing. The presence of mannoproteins can help to inhibit the tartaric acid crystallization.

E2U™



- **SpringCell™ Manno** is labelled E2U™. This label certifies a better dispersion of the product and safe use.

Applications:

SpringCell™ Manno is recommended for:

- Red wines made from tannic and deeply colored cultivars.
- For light wines with a lack of roundness.



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Dosage:

The addition of **SpringCell™ Manno** is recommended at the beginning of ageing at the following dosage:

Red wines: 20-40 g/hl (1.7-3 lb/1000 gal).

White wines: 10-30 g/hl (0.8-2.5 lb/1000 gal).

Disperse **SpringCell™ Manno** in a minimum of water.

Warning: Yeast cell walls are subjected to a maximum usage limit of 40g/hl according to the EU regulation and 3lb/1000gal according to US regulation (TTB). The recommended dosage is compatible with these limits

Composition: in % of dry matter

Dry matter:	> 94%
Total-carbohydrates:	> 40 %
Glucan + Mannan	> 60 % of the total carbohydrates
Mineral matters	< 8 %

Packaging:

Box of 20 vacuum-packed sachets of 500g – 17.6oz each (full box net weight: 10kg – 22.05lb)

Box of 1 vacuum-packed box of 10kg – 22.05lb

Guarantee:

Because it contains yeast cell walls, **SpringCell™ Manno** is vacuum packed to avoid any organoleptic deviation due to oxidation. Fermentis® guarantees an optimum storage of this product for 3 years in its original packaging in a dry place at a temperature of maximum 20°C.

This product is fully authorized per TTB 27 CFR 24.246 prior to and during fermentation. Dosage limits may apply. Please contact your product specialist for more information.

Fermentis® fermentation aids and functional products are exclusively produced from natural yeast products. The know-how of the Lesaffre group guarantees end users high performing products as required by modern oenological applications.

The data contained in this technical sheet are the exact transcription of our knowledge of the product at the time of revision. They are the exclusive property of Fermentis®-Division of S.I.Lesaffre. It is the user's responsibility to make sure that the usage of this particular product complies with the legislation.



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