



SpringCell™ Manno



THE BEST OF LEES FOR THE BALANCE, THE RICHNESS AND THE STABILITY OF YOUR WINE

Description:

The wine industry demands round & smooth wines that can be made available to the market quickly. Fermentis has developed **SpringCell™ Manno**, a **yeast product very rich in polysaccharides** (glucans & soluble mannoproteins) that represent the **noblest part of the lees**.

Properties:

CONTRIBUTION IN ROUNDNESS & VOLUME

- SpringCell™ Manno contains highly soluble mannoproteins non linked to β -glucans whose efficiency is instant in the wine. These polysaccharides finely act on the volume and body sensation usually brought during an ageing on lees.

DECREASE OF THE ASTRINGENCY

- Polysaccharides combine themselves with the most astringent tannins to attenuate the hardness and bring roundness to the wine.

RED COLOR STABILIZATION

- Yeast polysaccharides allow a long-lasting stabilization of the tannin-anthocyanins complexes.

WINE STABILIZATION

- SpringCell™ Manno brings wine more richness in protective colloids (mannoproteins). At the rates at which they are present in the wine, these polysaccharides can level wine oxidation/reduction changes during ageing as well as possibly prevent the crystallization of tartaric acid salts.

PREVENTION OF OFF-FLAVORS

- SpringCell™ Manno can substitute itself for fine lees, thus avoiding the formation of reductive notes generated by the latter (H_2S) during the ageing period. This substitution also prevents the development of any undesirable microorganism contained in the natural lees.

E2U™



- SpringCell™ Manno has a **micro granulated form making its dispersion better and securing its use. It's the reason why the product is certified E2U™.**

Applications:

- For **light wines with poor roundness.**
- For red wines from tannic and deeply colored cultivars.
- For **any type of wine in addition to fine lees.**



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



Dosage:

Addition of **SpringCell™ Manno** is recommended at the beginning of ageing.

Red wines: 20-40 g/hl

White wines: 10-30 g/hl

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

Warnings:

This product is not totally soluble.

SpringCell™ Manno yeast hulls are subjected to usage limit of 40g/hl according to the European legislation and 3lbs/1000gal according to US (TTB) legislation.

Composition:

 in g%g of product (indicative values)

Dry matter:	< 94%
Total nitrogen:	1.4-3.0%
Total Polysaccharides:	42-56%
Mineral matters	2.5-5.5%

Packaging:

Carton of 16 vacuum-packed sachets of 500g each (Full box net weight: 8kg)

Carton of 1 vacuum-packed box of 10 Kg (Full box net weight: 10 kg)

Guarantee:

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

Fermentis® guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above. All our products are also 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 of the user responsibility to make sure that the usage of this particular product complies with the legislation.

