

Функциональные продукты для вина

Технические характеристики

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Functional Products for Wine

Mannoprotein Helps yeast to quickly start Malolactic fermentation, improve wine stability, improve taste and harmony, used for optimization wine, recommended for adding between aging and bottling

FN401GH Inactivated yeast enriched with glutathione. Provide yeast nutrition peptides, inhibit oxidation and aging of wine

FN502GH Yeast extract enriched with glutathione and free amino acids. Provide nutrients and glutathione, prevent grape must and wine oxidation, supply nutrients for yeast growth and multiplication.

AROM-Pro CU200 An inactivated yeast product to reduce the damage of sulphur off flavour compounds, such as H₂S and dimethyl sulphide. It has an ability to combine the off-flavour sulphur compounds that mask the aromas of wine and can make wine more fruity and fresh with round mouthfeel due to the polysaccharides and peptides from the inactive yeast.

Clarificant CL-01 Angel clarificant CL-01 has a variety of enzyme activities and glutathione. Through a balanced combination, it has excellent clarification and antioxidant ability, which can effectively improve the juice yield of grape berries, reduce the turbidity of grape juice, protect the color of wine, and is suitable for all white and red grape varieties.

Oeno-Soften A specific yeast derivative with a high mannoprotein and peptides to improve mouthfeel, balances acidity and bitterness of wine and influences the organoleptic characteristics.

Yeast mannoproteins MP60

Yeast mannoproteins are natural yeast polysaccharides which exist in cell wall and are extracted from *Saccharomyces cerevisiae* yeast cell walls by modern biological enzymatical technology. It can be used to improve color, tartaric and protein stability, enhance flavor profiles.



1% 2.5% 5%

Different concentration of MP60

Characteristics

- Combine with anthocyanins and tannins and increase color stability.
- Prevent tartaric salts crystallization and protein haziness, improve tartaric and protein stability.
- Reinforce aromatic components and increase aromatic complexity and persistence.
- Stimulate the growth of malolactic bacteria and promote malolactic fermentation.
- Soften tannins and decrease astringency.
- Increase the sweetness, roundness and mouthfeel.
- Improve the foaming properties of sparkling wines.

Ingredients

Aspect	Powder
Color	Yellow or slight yellow
Aroma	Yeast aroma
Polysaccharides	≥ 60%
Mannoproteins	≥ 40%
Nitrogen	≤ 7.5%
Ash	≤ 10%
Moisture	≤ 6%

Dosage

10-30 g/hL (100-300 ppm).

Package

5kg / bag, 10kg/carton.

Storage and shelf life

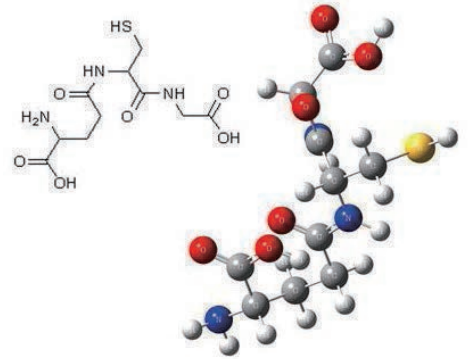
Store in a cool, dry and odorless environment.

Shelf life at the recommended storage conditions is 24 months.

Glutathione-enriched inactive yeast FN401 GH

This accessory is a special inactive yeast preparation and naturally rich in glutathione.

Glutathione (GSH), a tripeptide consisting of glutamate, cysteine and glycine, is a natural antioxidant, inhibit the oxidation and browning, protect wine aroma.



GLUTATHIONE

Characteristics

- Release antioxidant peptides into the grape juice and wine.
- Inhibit the oxidation and browning of grape juice and wine.
- Protect aromatic compounds and significantly delay the aroma oxidation.
- Prolong the white and rose wines shelf life.
- Keep aroma freshness and color stability in white and rosé wines.
- Provide yeast nutrients for cell growth.
- Enhance yeast metabolism and promote yeast growth.
- Improve the sensory quality of wines.

Ingredients

Dosage

10-30 g/hL (100-300 ppm).

Package

20 kg/bag

Storage and shelf life

Store in a cool, dry and odourless environment.

Shelf life at the recommended storage temperature is 18 months.

Type	I	II
Aspect	Powder	Powder
Color	Light yellow to yellow	Light yellow to yellow
Glutathione	≥2 %	≥4 %
Proteins	≥40 %	≥40 %
Moisture	≤6.0%	≤6.0%

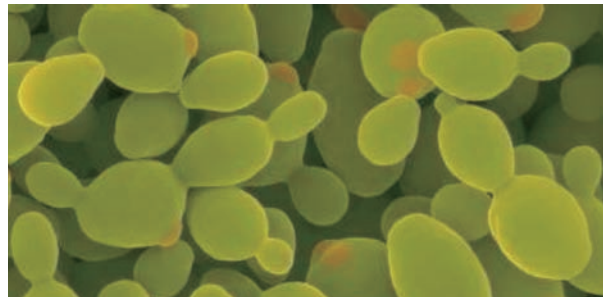
Glutathione-enriched nutrient FN502GH

CHARACTERISTICS

Yeast nutrient FN 502G/GH is an organic yeast derivative and naturally rich glutathione, free amino acids, minerals and trace elements that protects grape must and wine from oxidation, promotes cellular multiplication and optimizes wines' organoleptic qualities. Glutathione (GSH) is a tripeptide of L-glutamate, L-cysteine and glycine. It is a common component of yeast that has a protective effect against wine oxidation. Yeast nutrient FN 502 G/GH also provides a plenty of free amino acids that are natural source of nitrogen and aroma precursors

PROPERTIES

- Exert a protective effect on desirable aromas of wine
- Prevent the oxidation of phenolic compounds in wine
- Limit the formation of browning pigments
- Prolong the white and rose wines shelf life
- Reduce the doses of sulfur dioxide (SO₂)
- Provide nutrients for yeast growth and multiplication
- Increase yeasts resistance to difficult conditions
- Supply amino acids as precursors of aromatic compounds



	G	GH
Total nitrogen , %	≥9.0	≥8.0
Amino nitrogen , %	≥2.0	≥2.0
Total glutathione , %	≥5.0	≥10.0
Moisture , %	≤6.0	
Ash , %	≤15.0	
pH	4.5-6.5	

APPLICATION

Dissolve FN502 G/GH in 10 times its weight of water or must, add directly to grape juice or must and pump-over.

DOSAGE

15-30 g/hL (150-300 ppm).

PACKAGING AND STORAGE

20kg / bag

Store in a cool, dry and odourless environment.

Shelf life at the recommended storage temperature is 18 months.

Opened package use rapidly.

AROM-Pro CU200



Description

CU200 is an inactivated yeast product to reduce the damage of sulfur off flavor compounds, such as H₂S and dimethyl sulfide. H₂S, a colorless chemical compound with the unpleasant odor of rotten eggs is produced by wine yeast during the process of wine making. It is highly reactive and can combine with other wine components to form related volatile sulfur compounds in wine. Those volatile sulfur compounds are not easily removed from wine. CU200 has an ability to combine the off-flavor sulfur compounds that mask wine aroma. CU200 can make wine more fruity and fresh with round mouthfeel due to the polysaccharides and peptides from the inactive yeast.

Applications

- Suitable for white wine, rose wine and red wine, highly recommended for varieties with high probability of producing hydrogen sulfide.
- Release polysaccharides, peptides, proteins, cellular contents to wine enhance the wine sensory.
- Reduce sulphur compound off-flavours.
- Clean the wine aroma.
- Improves mouthfeel and roundness of wines.

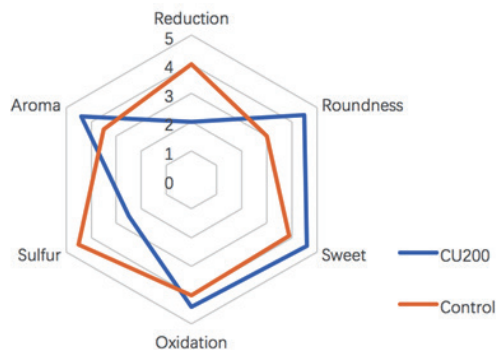


Fig.1 Sensory profile of Merlot wine with 0.15 g/L CU200

Packaging and storage

- 5 kg*2/box.
- Store in a cool, dry and odorless place.
- Use up as soon as possible once open.
- Shelf life is 36 months at the recommended storage conditions.

Dosage and usage

- 50-250ppm, depending on the wine condition of off-flavor sulfur compounds.
- Before addition, it is recommended to do a test to determine the best dosage.
- Dissolve CU200 in 10 times its weight water or wine, mix up without dumps, then directly add it to the tank to mix well. After 3-5 days, filter off the lees with bentonite.
- Using stage: after fermentation for absorbing unpleasant sulfur compounds.

Characteristics

Product characteristics

Appearance	powder
Colour	light yellow to brown
Protein	≥35%
Copper	≥200ppm
Humidity	≤ 7.0 %

Microbial characteristics

Yeast	<10 ² CFU/g
Coliforms	<10 ² CFU/g
Lactic bacteria	<10 ³ CFU/g
Mould	<10 ³ CFU/g
Aerobic plate count	<10 ⁴ CFU/g
Salmonella	Absence/25g
Escherichia coli	Absence/1g
Staphylococci	Absence/1g

Heavy metal characteristics

Lead	<2 mg/kg
Mercury	<1 mg/kg
Arsenic	<3 mg/kg
Cadmium	<1 mg/kg

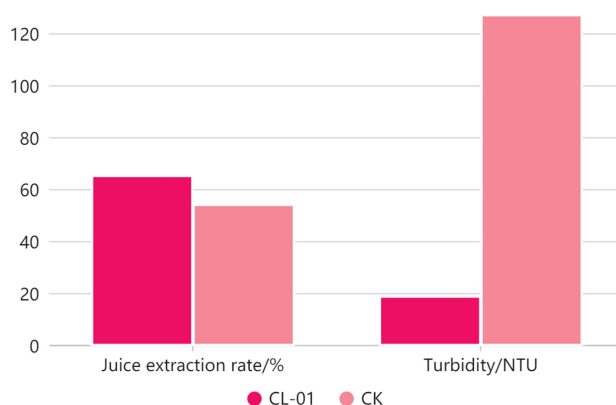
Angel clarificant CL-01

Angel clarificant CL-01 has a variety of enzyme activities and glutathione. Through a balanced combination, it has excellent clarification and antioxidant ability, which can effectively improve the juice yield of grape berries, reduce the turbidity of grape juice, protect the color of wine, and is suitable for all white and red grape varieties.

DESCRIPTION AND APPLICATION

- Angel clarificant CL-01 was obtained by fermentation, extraction and refining of *Aspergillus niger*, and the appearance was powdery microparticles.
- It contains highly active pectinase and glutathione, which can effectively decompose pectin and cellulose in grape skin tissue, reduce oxidation of grape juice and wine, releasing more flavor substances and protect the color.
- Improves free-run juice or wine yield.
- Angel clarificant CL-01 also has excellent clarification effect, which can improve the filtration of juice and wine.

EXPERIMENTAL RESULTS



Angel clarificant CL-01 can effectively improve juice yield, reduce turbidity.



PROTOCOL FOR USE

- Angel clarificant CL-01 is added to the grapes in the crusher or grape juice in fermentation tank.
- Angel clarificant Angel clarificant CL-01 is not sensitive to normal SO₂ addition, but it should avoid direct contact with SO₂ solution, so as not to affect its enzyme activity.
- Bentonite will have a negative impact on Angel clarificant CL-01, so it is necessary to avoid the simultaneous use of Angel clarificant CL-01 and bentonite.
- Dosage: 2.0 to 3.0 g/100 kg of grapes.
- Addition method: Dissolve with water or grape juice 10 times the weight of Angel clarificant CL-01 and add to the must.

Packaging and storage

- 500 kg*20/box.
- Stock in a cool and dry place. Use up as soon as possible once open.
- Shelf life is 36 months at the recommended storage conditions.



Description

OENO-Soften, a specific yeast derivative, is rich in mannoproteins and low-molecular-mass peptides, which improves mouthfeel, balances acidity and bitterness of wine and influences the organoleptic characteristics. OENO-Soften is produced by a special autolysis and enzymolysis process of yeast. Mannoproteins, amino acids, and peptides can affect wine body, soften the aggressive tannins, stabilize foam in sparkling wines, as well as increase tartaric and colloidal stability.

Applications

- Suitable for red wines, sparkling, highly recommended for strong body wine.
- Contributes to stabilisation of tartrates and colloids in wine.
- Improves mouthfeel and roundness of wines.
- Softens the astringency of rough tannins.
- Balance the acidity and bitterness of wine.

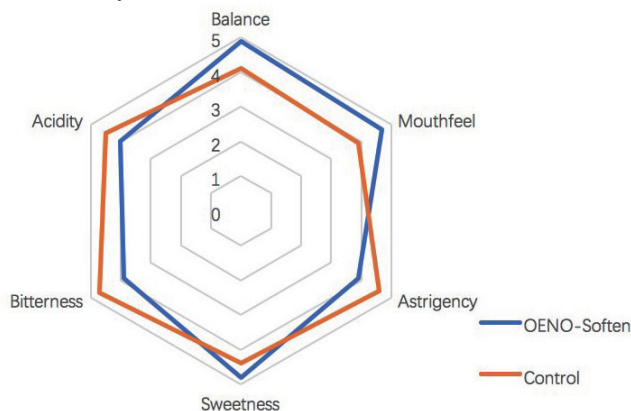


Fig 1. Sensory profile of Cabernet Sauvignon wine with 0.15 g/L OENO-Soften

Packaging and storage

- 5 kg*2/box.
- Store in a cool, dry and odor-less place.
- Use up as soon as possible once open.
- Shelf life is 24 months at the recommended storage conditions.

Dosage and usage

- Dosage: 0.1~0.25g/L or 10-25g/hL.
- Dissolve the product in 10 times its weight of wine or warm water, and suspend it well with no lumps and then directly add it to the tank to mix up.
- Using stage: it is recommended at the end of the fermentation, during MLF, during wine aging before bottling.

Characteristics

Product characteristics

Appearance	powder
Colour	beige
Total polysaccharide	≥ 30%
Total nitrogen	≥ 6%
Humidity	≤ 7.0 %
Solubility	Soluble in water

Microbial characteristics

Yeast	<10 ² CFU/g
Lactic bacteria	<10 ⁴ CFU/g
Mould	<50 CFU/g
Salmonella	Absence/25g
Escherichia coli	Absence/1g
Staphylococci	Absence/1g
Coliforms	<10 CFU/g

Heavy metal characteristics

Lead	<5 mg/kg
Mercury	<0.15 mg/kg
Arsenic	<1 mg/kg
Cadmium	<0.5 mg/kg

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