

MPA – Pure mannoproteins for refinement

MANNOPROTEINS WITH PARTIAL STABILIZING EFFECT

COMPOSITION

Very pure mannoproteins.

CHARACTERISTICS

MPA is a specific selection of mannoproteins, obtained through a particular biotechnological separation process, respecting the original colloidal structure. MPA is in granular form, clear-amber-coloured. Easily dispersible in water, the obtained solutions are slightly turbid.

MPA has a partial effect on wine's stabilization from the tartaric point of view and in general concerning the colloidal precipitations. It is micro-filterable.

USE

MPA is particularly fit for being employed as a complexing agent of the colloidal component, improving in general the tactile feeling of palate roundness and softness.

The raw materials of MPA have been selected also for their olfactory cleanness, so that they do not negatively affect wine's bouquet; on the other hand they remarkably harmonize some palate dissonant characteristics, like tannin peaks or roughness, at the same time not covering wine's tannin power. Sometimes, after a dosage of MPA on high alcoholic content wines, a pleasant mitigation of perceived alcohol can be obtained.

Optimal both in refinement and in pre-bottling phases.

MPA is micro-filterable: at the recommended dosages it can be added even slightly before bottling, as the filterability indexes do not significantly change. In any case a laboratory assessment is always recommendable before the final filtration.

It acts as a protective colloid, showing interactions with the protein substances; therefore the dosage is recommended on stable products from the protein point of view.

Within sparkling wines technology it is also optimal in the preparation of both the *liqueur de tirage* and the *liqueur d'expédition*.

For the use of MPA please comply with the current law and regulations in force.

INSTRUCTIONS FOR USE

Dissolve MPA in at least 20 parts of water (recommended ratio 1:50); then add it to the mass for treating while carefully homogenising. At the recommended dosages, MPA lets the wine micro-filterable: in any case we suggest a laboratory check of the indexes.

DOSAGES

From 1 to 3 g/hL in white wines; from 3 to 10 g/hL in reds.

Warning: being a very pure product, 40 g/hL of MPA represent the legal limit of wine addition.

PACKAGING

Recyclable polyethylene 0,5 kg jar.

STORAGE

Store it in a fresh and dry place. Re-seal accurately the open packages.

HAZARD

According to the current regulations and laws, the compound is classified as: non hazardous.

TECHNICAL DATASHEET DATED: 10/06/2010

Questa documentazione integra la scheda di sicurezza senza sostituirla
Eventuali modifiche potranno essere apportate senza alcun preavviso

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