



Manno'Gom®

Powder formulation of plant polysaccharides and yeast parietal extract (mannoproteins) rich in sapid peptide. Participates in colloidal stabilisation.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Blend of plant polysaccharides and yeast parietal extract rich in sapid peptide.
- ◆ **Oenological benefits:** Instantly soluble powder that preserves wine limpidity, Manno'Gom contributes to the colloidal stability (tartaric and colouring matter) of red, white and rosé wines.

Its specific formula coats the tannins, bringing roundness, sweetness and length on the palate, allowing the winemaker to find the best balance of mouthfeel for his wine. Its action is immediate.

It not increasing the clogging index of well-prepared wines (Clogging Index <50). Manno'Gom can be added throughout the maturation process until bottling.

Complies with the OIV Oenological Codex and EU 2019/934.



DIRECTIONS FOR USE

- ◆ Dissolve in 5 to 10 times its volume of water or wine and incorporate while mixing to ensure good repartition. If the wine is loaded (CI>50) it is recommended to add Manno'Gom before the pre-filtration bottling.
- ◆ **Recommended dosage:** 5 à 40 g/hL.

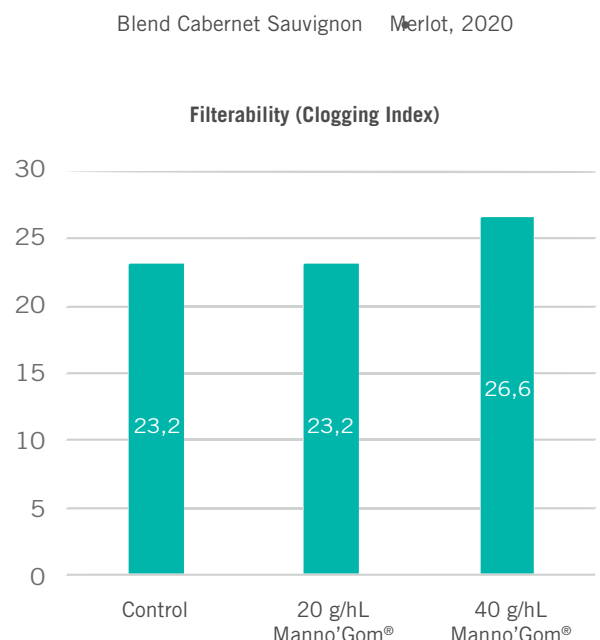
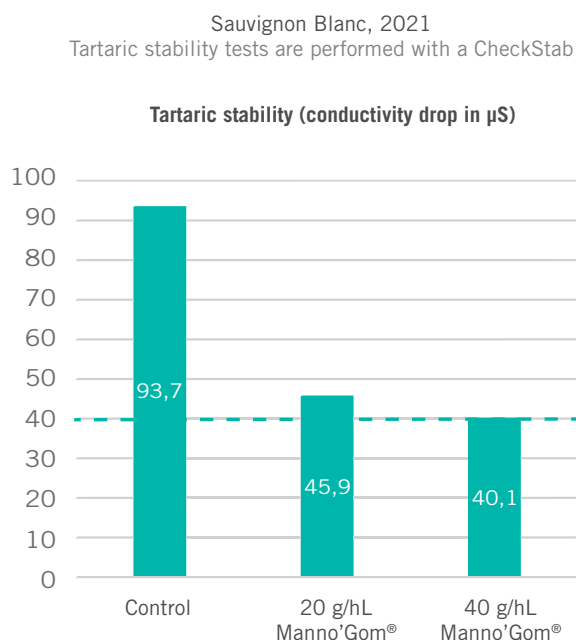
The above doses are given as an indication, the optimal dosage should be set by a bench trial or under the guidance of your consultant.



TRIAL RESULTS

1. TARTARIC STABILITY AND FILTERABILITY

Tartaric stability and filterability of wine after treatment with Manno'Gom at 20g/hL and 40g/hL

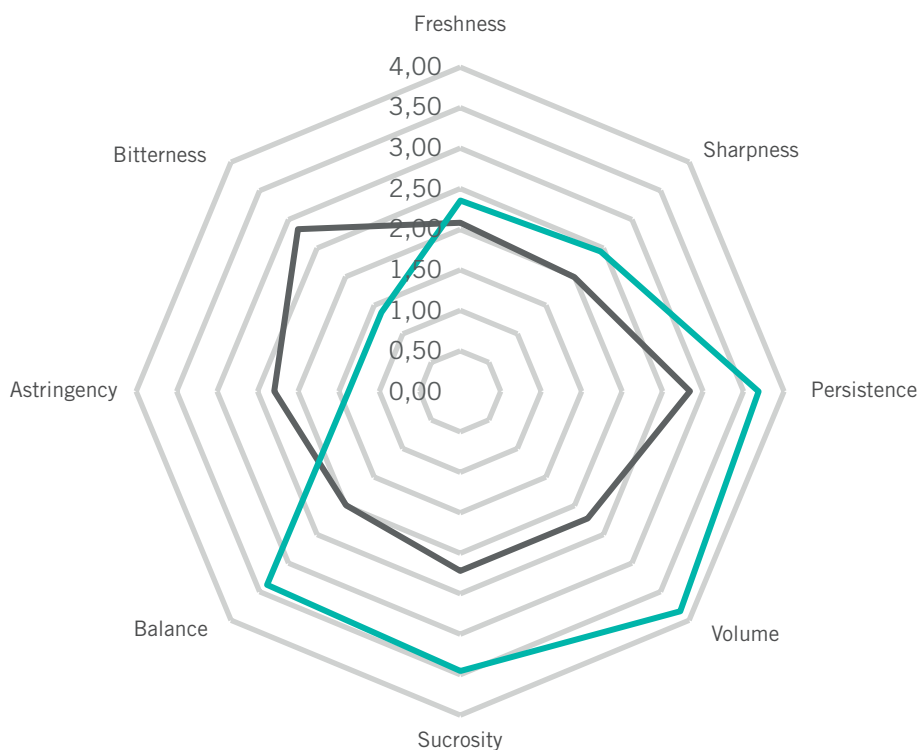


2. TASTING RESULTS

Wine after 15 g/hL Manno'Gom addition at bottling
(18 experienced tasters)

Sauvignon Blanc • Graves, 2020

◆ Témoïn ◆ Manno'Gom



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Micro-granulated light beige
- **Humidity:** < 8 %
- **Ashes:** < 8 %
- **Total Nitrogen:** < 50 g/Kg

MICROBIOLOGICAL

- **E.coli:** Absence/25g
- **Salmonella:** Absence/25g

LIMITS

- **Lead:** < 5 mg/kg
- **Arsenic:** < 3 mg/kg
- **Mercury:** < 1 mg/kg
- **Cadmium:** < 1 mg/kg



PACKAGING AND CONSERVATION

- ◆ 1 Kg bags (in 10 Kg box).
- ◆ Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GD/04-01-2023. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

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