STABILISATION PRODUCTS

Subli'Sense®

Subli'Sense® is a blend of mannoproteins and arabic gum which have been specially selected to add softness, smoothness and balance the tannins.

PRODUCT CHARACTERISTICS

- **Formulation:** Solution of gum arabic and *Saccharomyces cerevisiae* yeast mannoproteins. Contains sulphites (E220).
- **Enological benefits :** Subli'Sense® is produced using gum Arabic and mannoproteins from selected yeasts, to improve wines' **colloidal stability** and **organoleptic qualities**:
  - increases **smoothness**
  - coats tannins
  - improves **softness** and **length** on the palate

Subli'Sense® has little effect on the clogging index or CFLA (Lamothe-Abiet Filtration Criteria). The mannoproteins also help in artrate stability.

Complies with the OIV's Oenological Codex and EU regulation n°53/2011 (that modifies EC regulation n°606/2009).

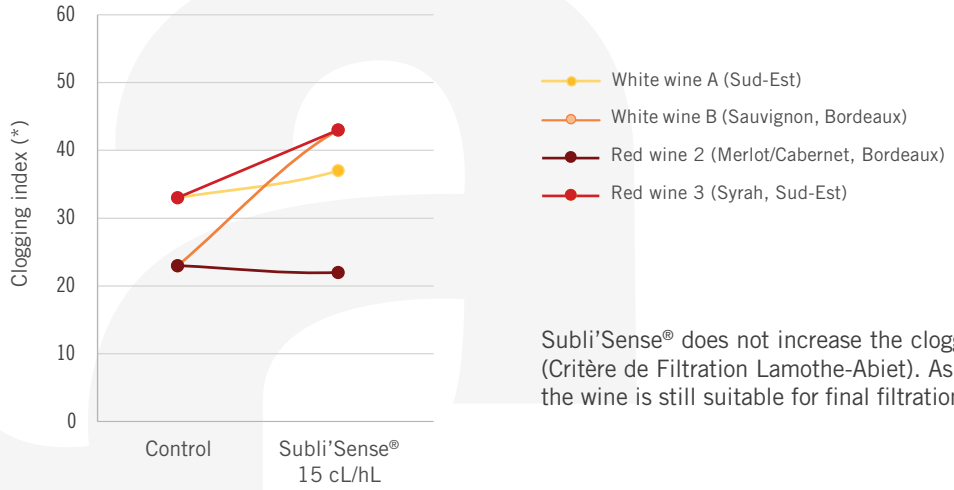
DIRECTIONS FOR USE

- Add while mixing during a pumpover, prior to the final filtration, or inject using a dosing pump during bottling.
- **Recommanded dosage:** 10 to 15 cL/ hL.The optimal dosage should be determined by a laboratory trial or under the guidance of your consultant. **Maximum legal dosage (EU regulation):** 15 cL/hL.

TRIAL RESULTS

1. EFFECT OF SUBLI'SENSE® ON FILTERABILITY

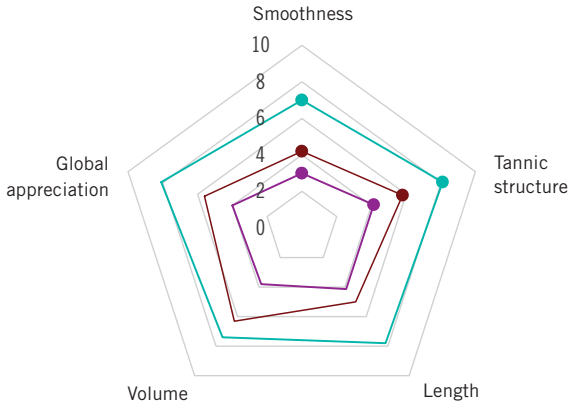
*performed on 0,45 micron Pall nylon membrane



Subli'Sense® does not increase the clogging index or the CFLA (Critère de Filtration Lamothe-Abiet). As the tests demonstrate, the wine is still suitable for final filtration.

2.TASTING RESULTS

Red wine - Syrah



Red wine - Chardonnay

Red wine - Merlot

- On a panel of 22 tasters, Subli'Sense® was significantly preferred on white and red wines.

SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Brown liquid
- **Density (g/mL):** 1082 ± 2 g/L
- **Ashes:** < 2 %
- **Turbidity:** ≤ 40 NTU

COMPOSITION

- **SO_2 (E220)**: 1,5 g/L ± 0,25
- **pH:** 3,4 - 3,6
- **Dry extract:** < 25 %
- **Purity:** > 99,5 %
- **Gum arabic concentration:** ~200 g/L

LIMITS

- **Iron**: < 60 mg/kg
- **Lead**: < 2 mg/kg
- **Mercury:** < 1 mg/kg
- **Cadmium**: < 1 mg/kg
- **Starch and Dextrin:** Absence

MICROBIOLOGICAL

- ***E.coli*:** Absence/1g
- **Salmonella:** Absence/1g

PACKAGING & CONSERVATION

- Cans of 5.5 kg (box of 4 cans) and cans of 22 kg. Containers of 100kg.
- 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.

LAMOTHE-ABIET

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