



Pinnacle Absolute MP

product information

Type:

Pure soluble yeast mannoproteins.

Characteristics:

- Pinnacle Absolute MP is a pure yeast mannoprotein extracted from yeast cell walls and is completely soluble.
- Pinnacle Absolute MP has a clear smoothing effect by reducing astringency of aggressive grape and wood tannins.

Application:

- Pinnacle Absolute MP is a solution to improve mouthfeel and complexity of white and red wines aged in oak or stainless steel.
- Pinnacle Absolute MP contributes to protein and tartaric stabilisation of the wine.
- Pinnacle Absolute MP has an immediate and obvious sensorial effect, improving mouthfeel and flavour of the wine.
- Requires 12 to 48 hours (depending on temperature) to be 100% dissolved into wine, ready for bottling.

Formulation:

Purified mannoproteins from specific yeast* cell walls (**Saccharomyces cerevisiae*).

Instructions for use:

Use Pinnacle Absolute MP at least 48 hours before bottling.

Pinnacle Absolute MP does not require any rehydration. Its granulated form allows a direct addition into the wine.

Dosage:

1-5 g/hL.

We recommend you fine-tune the dosage with a lab scale test.

Maximum dosage allowed by EU: 20 g/hL.

Storage conditions:

Store the product in a fresh, dry, well ventilated room.

Shelf life:

Two years from date of manufacture.

Packaging:

500g plastic can

Scientific background:

Yeast mannoproteins are polysaccharides (glycoproteins) located in the external layer of the yeast cell wall and composed of about 20% protein and 80% D-mannose.

Mannoprotein smoothing effect can be explained by interactions between mannoproteins and polyphenols but also between mannoproteins and salivary proteins.

Product approved for oenological use, in accordance with the regulation (EC) n° 606/2009 and OIV codex.



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ANALYTICS

| | |
|----------------|-------------|
| Total Nitrogen | 0.5 – 7.5 % |
| Moisture | Max 15 % |
| Ashes | Max 8 % |
| Fe | Max 30ppm |
| Pb | Max 5ppm |
| Hg | Max 0.15ppm |
| As | Max 1ppm |
| Cd | Max 0.5ppm |
| pH (Sol.5 %) | 4.0 – 6.0 % |
| Mannan | Min 40 % |
| Glucan | Max 15 % |
| I.F. | Pass Test |

MICROBIOLOGICAL ANALYTICS

| | |
|---------------------|---------------------------|
| Total Aerobic Count | Max 10 ⁴ CFU/g |
| Viable Yeast Count | Max 100 CFU/g |
| Mould | Max 50 CFU/g |
| Lactic Bacteria | Max 10 ⁴ CFU/g |
| Salmonella | not detected in 25g |
| E.Coli | not detected in 1g |
| Staphylococci | not detected in 1g |
| Coliforms | Max 10 CFU/g |

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The information presented is based on our research and commercial testing and provides a general assessment of product performance. Nothing contained herein is representative of a warranty or guarantee for which the manufacturer can be held legally responsible.

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