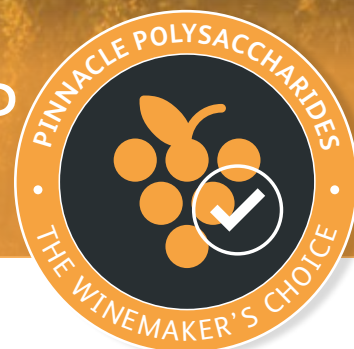


Pinnacle Absolute MP

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.



Pinnacle Absolute MP

product information

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

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

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.

© 2020 AB MAURI / Date: 16 April 2020 / www.pinnaclewineingredients.com