

MANNOBEER 3.0

YEAST NUTRIENTS

General features

Mannobeer 3.0 is a comprehensive fermentation aid that harnesses the beneficial properties of yeast hulls, yeast autolysate and glutathione. This product features several key components that contribute to superior fermentation and the formation of a stable flavor bouquet over time. The following are the main elements and advantages of Mannobeer 3.0:

- Yeast peels: the yeast peels in Mannobeer 3.0 provide specific parietal polysaccharides that contribute to the stabilization of phenolic compounds, preventing color precipitation during fermentation.
- Yeast autolysate: yeast autolysate provides vitamins, amino acids and other essential nutrients that are critical for yeast development and health during the fermentation process. This helps prevent premature fermentation arrest.
- Glutathione: Glutathione, a powerful antioxidant, plays a key role in protecting yeast from free radicals and oxidative damage. The presence of glutathione helps maintain yeast viability and preserve the quality of the finished product.
- Complete yeast nutrition: Mannobeer 3.0 ensures complete yeast nutrition by providing all the nutrients necessary for healthy cell metabolism. This is essential for vigorous and complete fermentation.
- Aromatic bouquet: thanks to the synergistic combination of yeast hulls, autolysate and glutathione, Mannobeer 3.0 contributes to a beer with a rich and stable aromatic bouquet over time. The presence of glutathione also acts as a protective factor for the beer's fragrance.

Composition

Yeast peels
Yeast autolysate
Glutathione

Dosage

20-40 g/hl.

How to use

Mannobeer 3.0 can be added immediately after inoculation or during alcoholic fermentation.

Packaging and storage

1 kg bag, 10 kg bag.

Store the product cool and dry, away from heat sources.

Close the bag tightly after use to prevent moisture from causing caking (clumping).



Beer

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