

MANNOBEER

YEAST NUTRIENTS

General features

Mannobeer is a yeast peel preparation obtained through a targeted extraction process that promotes the release of specific polysaccharides found in the yeast cell wall. These polysaccharides play an essential role in protecting color and providing basic nutrition for the yeast during the fermentation process. The main features and benefits of Mannobeer include:

- Color-protecting polysaccharides: polysaccharides in yeast hulls contribute to color protection of the wine or fermented beverage. This is especially important in cases where color stability is a priority.
- Yeast nutrition: Mannobeer provides a basic source of nutrition for yeast during fermentation. This is crucial for supporting yeast growth and metabolic activity, ensuring complete and smooth fermentation.
- Targeted extraction process: the targeted extraction process is designed to obtain specific polysaccharides from the yeast cell wall, thus maximizing the desired benefits for color protection and yeast nutrition.
- Use during fermentation: Mannobeer can be added to must or wine during the fermentation process to take full advantage of its beneficial effects.

Composition

Yeast peels 99%

Dosage

20-40 g/hl of must, during the cooling of the must.

How to use

Hydrate in sterile water (1:10) or add directly into the fermentation medium during the rehydration step.

Packaging and storage

1 kg bag, 10 kg bag and 25 kg bag.

Store in a cool, dry environment.



Beer

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