

# Yeast mannoproteins MP60

Yeast mannoproteins are natural yeast polysaccharids which exist in cell wall and are extracted from *Saccharomyces cerevisiae* yeast cell walls by modern biological enzymatical technology. It can be used to improve color, tartaric and protein stability, enhance flavor profiles.



1% 2.5% 5%

Different concentration of MP60

## Characteristics

- Combine with anthocyanins and tannins and increase color stability.
- Prevent tartaric salts crystallization and protein haziness, improve tartaric and protein stability.
- Reinforce aromatic components and increase aromatic complexity and persistence.
- Stimulate the growth of malolactic bacteria and promote malolactic fermentation.
- Soften tannins and decrease astringency.
- Increase the sweetness, roundness and mouthfeel.
- Improve the foaming properties of sparkling wines.

## Ingredients

Aspect	Powder
Color	Yellow or slight yellow
Aroma	Yeast aroma
Polysaccharides	≥ 60%
Mannoproteins	≥ 40%
Nitrogen	≤ 7.5%
Ash	≤ 10%
Moisture	≤ 6%

## Dosage

10-30 g/hL (100-300 ppm).

## Package

5kg / bag, 10kg/carton.

## Storage and shelf life

Store in a cool, dry and odorless environment.

Shelf life at the recommended storage conditions is 24 months.

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