

Yeast polysaccharides FP22

Polysaccharides FP22 is manufactured from *Saccharomyces cerevisiae* using a specific biological process. FP22 is rich in polysaccharides and organic nitrogen and has double contributions for nutrients and optimization of taste. When added to the alcohol fermentation, FP22 improve the fermentation and enhances mouthfeel of the final wine.

Characteristics

- Release sterol, long chain fatty acids and peptides, improve yeast metabolism ability.
- Enhance fermentation kinetics and avoid fermentation problems.
- Effectively improve the aroma and sensory quality of wine.
- Make wine fresher, pure and reduce the off-smell.
- Improve wine stability and enhance the anti-aging ability of wine.
- Release mannoproteins and promote malolactic fermentation.
- Improve color stability and mouthfeel.

Ingredients

Aspect	Powder
Color	Light yellow to yellow
Moisture	Less than 6.0%
Total nitrogen	≥ 4 %
Mannoproteins	≥ 20%
Glucan	≥ 30%
Dissolubility	45-50%



Dosage

20-40 g/hL (200-400 ppm).

Package

20 kg/bag

Storage and shelf life

Store in a cool, dry and odourless environment.

Shelf life at the recommended storage temperature is 24 months.

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