MPL

PURE LIQUID MANNOPROTEINS, READY-TO-USE

COMPOSITION

Pure mannoproteins 30%, meta-tartaric acid (E353) 0,2%, sulphur dioxide (E220) 0,1% and the necessary water to 100.
It contains sulphites.

CHARACTERISTICS

MPL is a specific selection of mannoproteins, obtained through a particular biotechnological separation process, respecting the original colloidal structure. MPL is in liquid form, ready-to-use.
The solution is slightly viscous, amber-coloured.
MPL has a partial tartaric stabilization effect on the wine, and in general towards colloidal precipitations. It is micro-filterable.

APPLICATIONS

MPL is particularly fit for use as a complexing agent of the colloidal component, improving in general the tactile feeling of palate roundness and softness.
The MPL raw materials are selected for their olfactory cleanliness, they do not negatively affect the wine bouquet; on the other hand, they remarkably balance some palate dissonant characteristics, like tannin peaks or roughness, at the same time not covering wine's tannin power. Sometimes, after a dosage of MPL on high alcoholic wines, a pleasant mitigation of perceived alcohol can be obtained.
Optimal both in refinement and in pre-bottling phases.
MPL is micro-filterable: at the recommended dosages it can be added even slightly before bottling, as the filterability indexes do not significantly change. A laboratory check is always recommended before final filtration.
It works as a protective colloid, showing interactions with the protein elements; therefore, the dosage is recommended on protein stable products.
Within sparkling wine technology, it is also very good in the preparation of both the liqueur de tirage and the *liqueur d'expedition*.

When using MPL comply with the relative legal regulations in force.

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DIRECTIONS FOR USE

MPL is readily soluble and is added directly to the wine. At the recommended dosages MPL is micro-filterable. We suggest a laboratory check of the filterability indexes.

DOSAGE

From 1 to 5 g/hL in white wines; from 3 to 10 g/hL in reds.
Warning: 120 g/hL MPL provides 40 g/hL mannoproteins, and about 1 mg/L of sulphurous anhydride and 2 mg/L metatartaric acid.

PACKAGING

1 kg bottle.

STORAGE

Store in a cool (between 5° and 15° C) and dry place. Accurately re-seal accurately open packages. The shelf life of a well stored product is 18 months.

HAZARD

Based on the current European regulations the product is classified: not hazardous.

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