



OENO-Soften

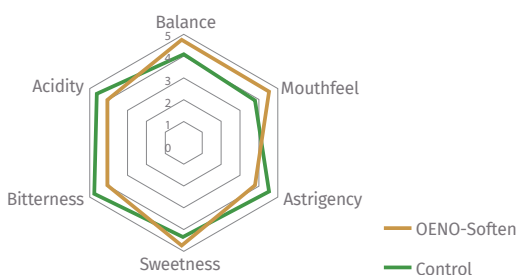
NEW PRODUCT

Description

OENO-Soften, a specific yeast derivative, is rich in mannoproteins and low-molecular-mass peptides, which improves mouthfeel, balances acidity and bitterness of wine and influences the organoleptic characteristics. OENO-Soften is produced by a special autolysis and enzymolysis process of yeast. Mannoproteins, amino acids, and peptides can affect wine body, soften the aggressive tannins, stabilize foam in sparkling wines, as well as increase tartaric and colloidal stability.

Applications

- Suitable for red wines, sparkling, highly recommended for strong body wine.
- Contributes to stabilization of tartrates and colloids in wine.
- Improves mouthfeel and roundness of wines. Soften the astringency of rough tannins.
- Balance the acidity and bitterness of wine.



Sensory profile of Merlot wine with 0.15 g/L CU200

Dosage and Usage

Dosage: 0.1-0.25 g/L or 10-25 g/hL.

Dissolve the product in 10 times its weight of wine or warm water, and suspend it well with no lumps and then directly add it to the tank to mix up.

Using stage: it is recommended at the end of the fermentation, during MLF, during wine aging before bottling.

Characteristic

Product characteristics

Appearance	powder
Colour	beige
Total polysaccharide	≥30%
Total nitrogen	≥ 6.0%
Humidity	≤ 7.0%
Solubility	Soluble in water

Microbial characteristics

Yeast	< 10 ² CFU/g
Lactic bacteria	< 10 ⁴ CFU/g
Mould	< 50 CFU/g
Salmonella	Absence/25 g
Escherichia col	Absence/1 g
Staphylococci	Absence/1 g
Coliforms	< 10 CFU/g

Heavy metal characteristics

Lead	< 5.0 mg/kg
Mercury	< 0.15 mg/kg
Arsenic	< 1.0 mg/kg
Cadmium	< 0.5 mg/kg

Storage and Package

Store in a cool, dry and odorless place. Use up as soon as possible once open.

Shelf life is 24 months at the recommended storage conditions.

Package: 5 kg*2/box.