



Pinnacle Ferm MP

product information



Type:

100% specific inactivated yeast for early colour stabilisation and smoothing effect.

Characteristics:

Pinnacle Ferm MP is an organic (ammonium salt-free) yeast derivative:

- Slow release of amino acids regulates fermentation and gives a fresher aromatic profile (floral).
- The lysis of yeast cell walls releases mannoproteins. High molecular weight mannoproteins interact with polyphenols and form stable soluble complexes which preserve colour and increase mouthfeel.
- Pinnacle Ferm MP provides mouthfeel, colour stabilisation and nutrition at the same time.

Application:

Pinnacle Ferm MP is a great tool for all red wines to:

- Stabilise the colour
- Round green/harsh tannins
- Integrate the structure of full bodied red wines.

Pinnacle Ferm MP does not interfere with the varietal aromatic expression of the wine and provides a brighter red colour.

Pinnacle Ferm MP is ideal for high quality wine to be aged in wood, or to shorten the wine ageing step (e.g. early bottled wines or large volumes in bulk).

Formulation:

Yeast autolysate*, yeast* cell walls (**Saccharomyces cerevisiae*).

Instructions for use:

Pinnacle Ferm MP does not require any rehydration. Its granulated form allows a direct addition into the must.

Add Pinnacle Ferm MP at the beginning of alcoholic fermentation directly into the vessel.

A higher dose* is required for wines with more structure and higher concentrations in polyphenols. (*Second addition during pump-over or devatting step).

Dosage:

25-40 g/hL.

Maximum dosage allowed by EU: 40 g/hL.

Storage conditions:

Store the product in a fresh, dry, well ventilated room.

Shelf life:

Three years from date of manufacture.

Packaging:

1kg and 15kg bags.

Scientific background:

Mannoproteins can be released into wine during alcoholic fermentation by yeast when they are actively growing or released after yeast autolysis by the action of glucanases on the cell wall during ageing (Guadalupe et al., 2010).

Product approved for oenological use, in accordance with the regulation (EC) n° 606/2009 and OIV codex.



Pinnacle Ferm MP

product information

ANALYTICS	
Total Nitrogen	Max 10 %
Ammonia Nitrogen	Max 0.5 %
Moisture	Max 7 %
Pb	Max 2ppm
Hg	Max 1ppm
As	Max 3ppm
Cd	Max 1ppm
pH (Sol.10 %)	5.0 – 7.5 %
MICROBIOLOGICAL ANALYTICS	
Total Aerobic Count	Max 10 ⁴ CFU/g
Viable Yeast Count	Max 100 CFU/g
Mould	Max 1000 CFU/g
Lactic Bacteria	Max 1000 CFU/g
Acetic Bacteria	Max 1000 CFU/g
Salmonella	not detected in 25g
E.Coli	not detected in 1g
Staphylococci	not detected in 1g
Coliforms	Max 100 CFU/g

Product approved for oenological use, in accordance with the regulation (EC) n° 606/2009 and OIV codex.

The information presented is based on our research and commercial testing and provides a general assessment of product performance. Nothing contained herein is representative of a warranty or guarantee for which the manufacturer can be held legally responsible.

© 2020 AB MAURI / Date: 16 April 2020 / www.pinnaclewineingredients.com