ALLERGEN Allergen free FREE

YEAST PRODUCT

OENOLEES®

Specific preparation of yeast cell walls and inactivated yeasts (Patent EP 1850682) for eliminating specific polyphenols responsible for bitterness and astringency.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology. In accordance with the current EU regulation n° 2019/934.

SPECIFICATIONS

Developed as a result of **LAFFORT®**'s research on the properties of yeast lees and their importance in wine fining, **OENOLEES®** contributes towards improving the gustatory qualities of wine by:

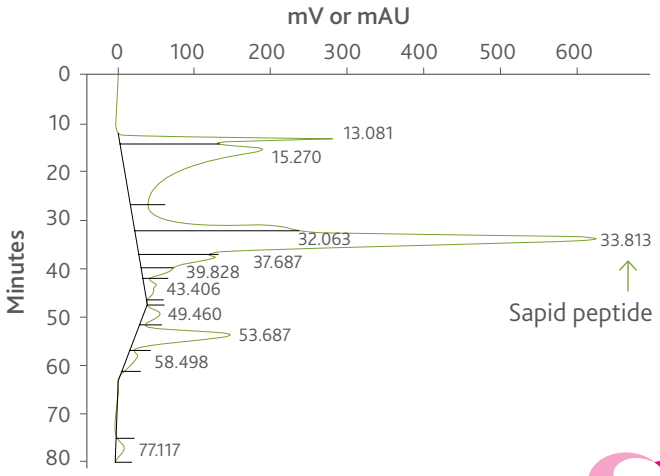
- **Reducing aggressive characters: OENOLEES®** cell walls exert a fining effect that encourages the elimination of specific polyphenols that are responsible for bitterness and astringency.
- **Elevating midpalate sensations: OENOLEES®** has a high content of a specific peptide fraction (Patent EP 1850682; Moine V. *et al.*, symposium Bordeaux 2007), naturally released by yeast during autolysis (maturing on lees). It possesses an excessively low perception threshold (16 mg/L compared with 3 g/L (30 ppm) for sucrose).

OENOLOGICAL APPLICATIONS

- During alcoholic fermentation of red, rosé and white wines.
- During ageing (with or without lees) of red, white and rosé wines.
- For final correction, **OENOLEES®** can be used with an action time of 4 to 6 weeks.
- Inactivated yeasts naturally contain amino acids that constitute a nutritive input for yeasts, but they do not exempt from a nitrogen correction program. During ageing, inactivated yeast can help reducing the Ochratoxin A content in wines.

EXPERIMENTAL RESULTS

The molecular identification and targeted analysis methods (figure 1) allow optimization of the production of **OENOLEES®** and a confirmation of the extent of enrichment of the sapid peptide.



Determination of the sapid peptide content by HPLC analysis.

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- The fining of bitterness and astringency shown by the flocculation of tannic substances at the time of the **OENOLEES®** addition.

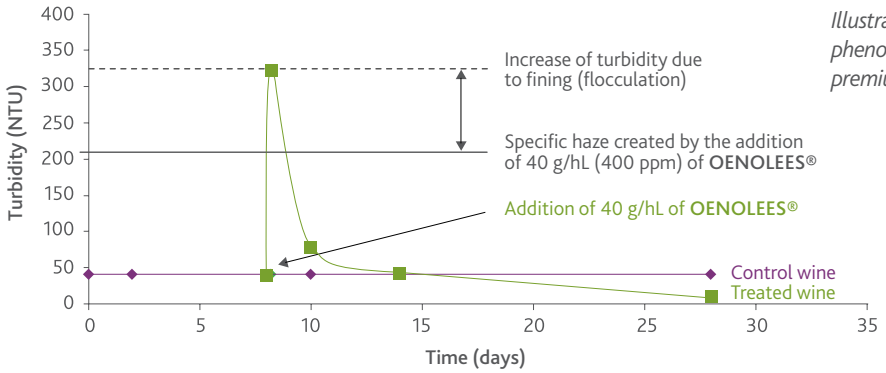

Illustration of the selective elimination flocculation phenomenon (Cabernet Sauvignon red wine, super premium segment).

PHYSICAL CHARACTERISTICS

Aspect ..... powder

Colour ..... white

CHEMICAL ANALYSIS

Humidity (%) ..... < 7
Ashes (g/100 g) ..... 5 - 10
Nitrogen (g/100 g) ..... 5.5 - 7.5
Proteins (Nx6,25) (g/100 g) ..... 35 - 45
Lipids (g/100 g) ..... 6 - 9
Carbohydrates (g/100 g) ..... 37 - 48
(Including those from the yeast cell walls)

Lead (ppm) ..... < 2
Arsenic (ppm) ..... < 3
Mercury (ppm) ..... < 1
Cadmium (ppm) ..... < 1

PROTOCOL FOR USE

DOSAGE

- Between 20 and 40 g/hL (200 - 400 ppm) depending on the desired effect.
- Maximum legal dosage EU: 160 g/hL (1600 ppm).

IMPLEMENTATION

It is advisable to solubilize **OENOLEES®** in 5 to 10 times its volume in water. After incorporation, homogenise by a pump-over for tanks and by « bâtonnage » (stirring the lees) for barrels.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 3 years.
- Do not use opened packaging.

PACKAGING

1 kg bags - 10 kg boxes.

5 kg bags - 10 kg boxes.

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