

PHYLIA® ICÔNE

Saccharomyces Cerevisiae mannoproteins

CHARACTERISTICS

Mannoproteins represent approximately 35% of the polysaccharides in wine. These macromolecules belong to the polysaccharide family. They are glycoproteins whose composition can vary from 70 to 90% polysaccharide structure of mannose plus 10 to 20% protein structure and 10% glucose.

This variability gives this family a great diversity of composition and molecular organisation.

PHYLIA® ICÔNE is a preparation composed of pure mannoproteins from *S. Cerevisiae* cell walls.

PHYLIA® ICÔNE is a soluble product, which allows it to be used in wines just before the bottling stage.

OENOLOGICAL PROPERTIES

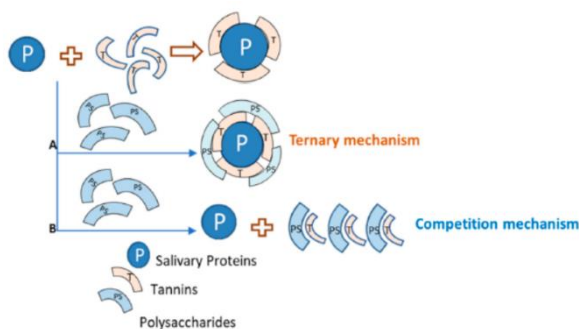
PHYLIA® ICÔNE contributes to the **stabilisation** of:

- Protein clouding
- Tartaric precipitation
- The colour

Possible mechanisms ((A): ternary mechanism and (B): competitive mechanism involved in the inhibition of tannins and of salivary protein aggregation by polysaccharides.

Thanks to its composition, **PHYLIA® ICÔNE** also enables you to:

- Add volume, fat and roundness in the mouth
- Reduce the astringency and hardness of the tannins, adding smoothness
- Reduce the perception of acidity, creating a velvety feel

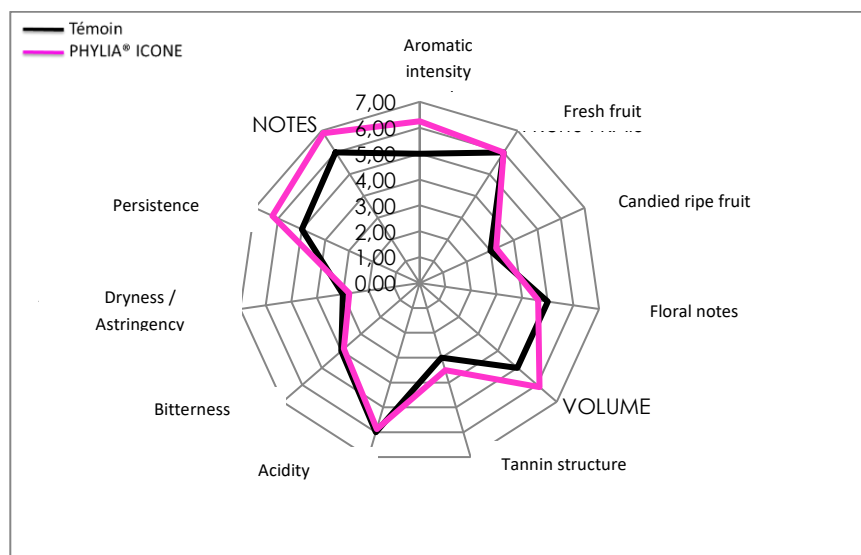


Tannins in Food: Insights into the Molecular Perception of Astringency and Bitter Taste
Susana Soares*, et al. 2020

APPLICATIONS

PHYLIA® ICÔNE is used on white, rosé, red and sparkling wines.

PHYLIA® ICÔNE is added to wine just before bottling.



DOSAGE

0.5 to 5 g/hL.

INSTRUCTIONS FOR USE

Rehydrate the product in 10 times its weight in wine, then homogenise the mixture. The preparation is added to the wine during a pumping-over process or by means of a Venturi tube to homogenise the product in the entire tank.

Precautions for use:

Product for oenological and specifically professional use
Use in accordance with current regulations.

PACKAGING

250 g jar.

STORAGE

Store unopened, sealed packages away from light in a dry, odour-free environment.
Once opened, use up rapidly.

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