

Product Specification Sheet (PSS)

CLARISTAR

PRODUCTS DESCRIPTION

- Mannoprotein extracted from *S. cerevisiae*.
- Mannoproteins (15-25%), water (87-75%), sulphites ($\geq 0.15\%$).

PHYSICAL APPEARANCE

Clear, yellow to brown liquid. No presence of sediment and turbidity < 20 NTU (as it is and in wine).

COUNTRY OF ORIGIN

Denmark.

APPLICATION

Winemaking.

CHEMICAL AND MICROBIOLOGICAL PROPERTIES

	Claristar
Chemical properties	
Activity	Tcryst (-4 °C) > 10 days measured in white wine
Dry matter	15 - 25%
Solubility	100%
Carbohydrate*	> 60% (of which > 70% mannose eq)
P ₂ O ₅ *	< 2,5%
Nitrogen*	< 7.5%
Ash*	< 8%
Heavy metal (as Pb)**	< 30 ppm
Lead **	< 5 ppm
Arsenic**	< 1 ppm
Mercury**	< 0.15 ppm
Cadmium**	< 0.5 ppm

* Of dry matter

** Typical values expressed in dry matter (DM)

Microbiological properties	Claristar
Viable yeasts	< 100 CFU/g
Total plate count	< 10 000 CFU/g
Lactic bacteria	< 10 000 CFU/g
<i>E. coli</i>	absent in 25g
<i>S. aureus</i>	absent in 1g
Coliforms	< 10 CFU/g
Salmonella sp.	absent in 25g
Moulds	< 50 CFU/g

PACKAGING AND STABILITY INFORMATION

Packaging

- 2.5 and 20L drums.

Stability data

- Store in a cool place (10-15 °C // 50-59 °F) in its original sealed packaging.
- Once opened, store between 5 and 10 °C (41-50 °F) and use within 4 weeks.
- Unopened drums have a shelf-life of 24 months.

ADDITIONAL INFORMATION AVAILABLE ON REQUEST

Certificate of Analyses, General Declaration, Safety Data Sheet, Organic / NOP statement, Kosher statement, Food Safety Certification, Quality Management System Certification, Application Data Sheet.

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OENOBRANDS SAS

Parc Agropolis II - Bât 5 • 2196 Boulevard de la Lironde • 34980 Montferrier sur Lez - France
info@oenobrand.com • www.oenobrand.com

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