

VOLUMAX

Preparation of pure mannoproteins and polysaccharides of plant origin specifically selected for dealcoholized and partially dealcoholized wines.

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 AND OENOLOGICAL APPLICATIONS

VOLUMAX is a natural formulation resulting from **LAFFORT®** expertise on wine colloids. The mannoproteins are produced using a specific yeast wall hydrolysis process followed by purification using techniques that guarantee and preserve their quality. The combination with selected polysaccharides of plant origin adds to its effectiveness. **VOLUMAX** is a technical solution, based on natural compounds, that preserves the perception of volume and roundness on the palate.

- Contributes to the colloid stabilization of wine.
- Contributes to mouthfeel after dealcoholization.
- Allows for a reduced concentrate addition before bottling.
- · Low in calories.
- The specific manufacturing conditions guarantee a very low clogging index.

PHYSICAL CHARACTERISTICS

Aspect Liquid	Concentration of implemented gum arabic (g/L): 240 g/L
Colour brown	Density (g/L): 1110 +/-3

CHEMICAL AND MICROBIOLOGICAL ANALYSES

SO ₂ (g/L) 1.5 ± 0,25	Salmonella (/g) absence
Dry extract (%) < 25 ± 0,5	Lead (ppm) < 2
Ash (%)< 4	Mercury (ppm)< 1
Starch + dextrin absence	Cadmium (ppm)< 1
E. coli (/g) absence	Arsenic (ppm)< 1

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS AND IMPLEMENTATION

- VOLUMAX can be used at the end of aging on clarified white, red or rosé wine.
- VOLUMAX should be added after fining; it is one of the last treatments before bottling.
- VOLUMAX can be added to wine directly after dissolving it in water. Wine filtration is easier when VOLUMAX is added 12 to 24 hours before the final filtration.

DOSAGE

Recommended dosage:

Red wine: 100 - 300 mL/hL.

White and rosés wines: 100 - 200 mL/hL.

The optimal dosage should be determined by a laboratory trial or under the guidance of your consultant.



STORAGE RECOMMENDATION

- **PACKAGING**
- 5.5 kg (5 L) jerrycan
- Store off the ground in the original unopened packaging at a moderate temperature (protected from frost) in a dry area not liable to impart odors.
- Respect the best-before date printed on the packaging.
- Do not use opened packaging.

