



BIOLEES® INSTANT

Yeast cell wall extract with a high sapid peptide content.

SPECIFICATIONS

BIOLEES® INSTANT was developed as a result of a **LAFFORT** research project which provided detailed understanding of the natural phenomena associated with maturing wine on lees and with the effect of a certain peptide that is released during yeast autolysis on the palate of a wine. **BIOLEES® INSTANT** is a purified yeast extract rich in a specific sapid peptide fraction and polysaccharides.

ENOLOGICAL APPLICATIONS

The exclusive composition of **BIOLEES® INSTANT** acts on gustatory sensations in the wine by smoothing the palate and decreasing the perception of acidity.

EXPERIMENTAL RESULTS

The presence of the sapid peptide fraction is monitored by HPLC (figure 1) in each batch of **BIOLEES® INSTANT**. This specific quality-control guarantees the product's activity.

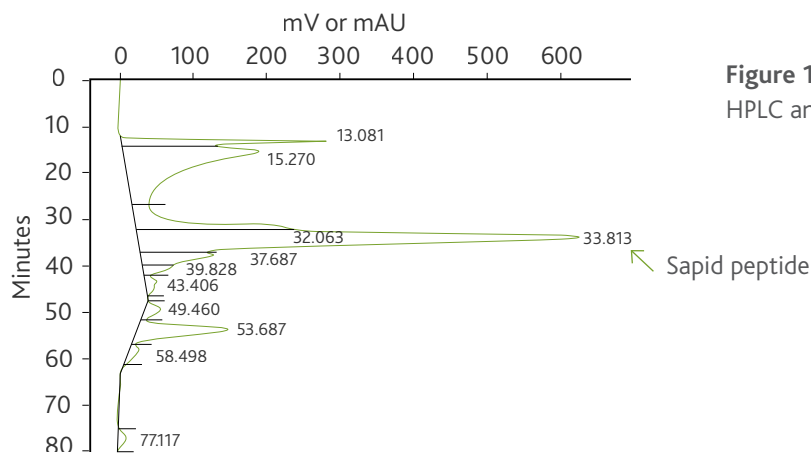


Figure 1 : Determination of the sapid peptide content HPLC analysis.

OENOLOGICAL CONDITIONS

BIOLEES® INSTANT can be used throughout vinification of white, red or rosé wine, during maturation or before bottling.

BIOLEES® INSTANT is 100% soluble. Its action is immediate.

STORAGE

In original, sealed packaging. Use within the specific use by date. Specific conditions: refer to the technical data sheet or local regulations. Consult local regulatory agencies prior to use if necessary.

IMPLEMENTATION

We advise dissolution of **BIOLEES® INSTANT** in 5 to 10 times its volume in wine to be treated. After incorporation, homogenize.

PACKAGING

1 kg bag - 10 kg box.

