



TARTAR STABILIZING AGENT (POTASSIUM HYDROGEN TARTRATE), MANNOPURE®



Tartar stabilization agent (potassium hydrogen tartrate), MannoPure®.

MannoPure® is a liquid mannoprotein for stabilizing potassium tartrate. It is enzymatically extracted from the yeast cell walls in a very gentle process. MannoPure inhibits the nucleation and, consequently, further growth and precipitation of potassium tartrate crystals.





In short:

- Product: Liquid mannoprotein preparation
- Scope of application: All types of white, rose and red wines
- Objective: Stabilization of potassium tartrate

Special features

- Naturally present in wine
- Maintaining natural acidity
- Easy to use
- Dosage 50 - 150 mL/100 L
- Unit package 1 kg

