



## ULTIMA FRESH

White, Red

*Mannoprotein/gum arabic with positive impact of stability and perceived volume*

### CHARACTERISTICS

UltiMA Fresh is the result of a three year research and development program at the IOC. UltiMA Fresh is a proprietary blend of specific mannoproteins together with gum arabics. It has been shown to have a volume enhancing effect on red and white wines, while also reducing perceptions of bitterness and acidity. Bench trials are highly recommended and allow the winemaker to fine tune use of UltiMA Fresh for optimal results. It is a fully soluble product. If the wine is not to be filtered, it may be used immediately prior to bottling. Gum arabic and mannoproteins both have some stabilizing effects on wine, though the addition of this product is not a replacement for good winemaking practice and thorough analysis.

### RECOMMENDED DOSAGE\*

<b>150-300ppm</b>	<b>15-30g/hL</b>	<b>1.2-2.4lbs/1000 gal</b>
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*\*Bench trials recommended*

### DIRECTIONS FOR USE

UltiMA Fresh can be the last commercial product added to the wine. Ideally it should be added to the wine using a dosing pump. If the wine is to be filtered, it is recommended that the addition be done 24–72 hours before the membrane filtration and that filterability trials be conducted prior to that.

Dissolve UltiMA Fresh in 10 times its own volume of water or wine. Its micro-granule format makes it easy to employ and effectively limits powderiness.

### BENCH TRIAL PREPARATION

Prepare a 10% solution of UltiMA Fresh by mixing 10g UltiMA Fresh with 80 mL of deionized water in a 100 mL graduated cylinder. Once combined bring the volume up to 100 mL.

Bench Trial Recommendations (*Per 375ml bottle*):

<u>Target Addition</u>	<u>lbs/1000 gal</u>	<u>mL's of 10% Lab Dilution</u>
15 g/hL	1.3	0.56
20 g/hL	1.7	0.75
25 g/hL	2.2	0.70
30 g/hL	2.5	1.13

Allow a minimum of 24 hours before tasting the results.



## **PACKAGING and STORAGE**

Dated expiration. Store in a dry, well ventilated environment at temperatures of less than 25°C (77°F).

*This information is herein true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.*

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