

Alpha Caseinate

SOLUBLE POTASSIUM CASEINATE

Conforms with the International Oenological Codex. Not derived from genetically modified organisms.

Totally pure potassium caseinate, easily dissolved and with an exceptionally high protein content (96%).

With its adsorption mechanism, Alpha Caseinate can react with both polyphenolic substances and metals, in particular iron and copper. The floccules formed precipitate quickly, forming a compact deposit. This product is especially recommended to aid the prevention and treatment of oxidation defects in wines.

Must clarification: to prevent oxydation reactions

When used at the fining stage, Alpha Caseinate allows the winemaker to combat the onset of oxidation phenomena since it draws out the oxidizable phenolic substances (catechins and procyanidins) from the liquid. It also adsorbs up to 50% of the ferric iron – the cause of ferric phosphate casse and a catalyzer for redox reactions – in the wine.

In white and red wines: helps lengthen shelf life and refresh maderized wines

In finished wines, Alpha Caseinate helps maintain the right balance of sensory characteristics by inducing the precipitation of oxidized substances.

In maderized wines, using Alpha Caseinate removes excess colour and gives the product a new burst of freshness.

Great ease of use

Alpha Caseinate is highly soluble and does not leave the product with extraneous odours or tastes. What's more, as it forms floccules solely thanks to its acidic pH, it works efficiently even when there are no tannins present and helps avoid the risk of over-finishing.

Composition

Potassium caseinate

Characteristics

Appearance: powder

Colour: light yellow

Dosage

50-100 g/hl in musts

20-80 g/hl in white wines

10-70 g/hl in red wines

How to use

Sprinkle Alpha Caseinate in water (ratio 1:10) and stir until complete dissolution. After a short rest, add in a thin stream to the must or wine during pump-over.

Storage

Store in a cool, dry environment.

Once the package has been opened, it must be carefully re-closed and stored in a cool, dry environment.

Pack sizes

Code 109302 - 1 kg packs

Code 109400 - 25 kg bags

