

Caseo Cell

CLARIFYING-REGULATOR AGENT FOR FERMENTATION

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

A composite fining agent designed specifically to be used in fermentation, its formula employs both potassium caseinate, montmorillonites and α -cellulose flakes simultaneously. The optimum balance of proportions between the three active principles makes Caseo Cell an excellent fining agent and, at the same time, a useful fermentation regulator.

In the clarification of red and white musts to prevent oxidation and cloudiness

Fining of the must and the consequent stabilization of the final product are guaranteed by the potassium caseinate and the montmorillonites. The former has its effect by removing polyphenolic substances and metals (in particular iron and copper) from the liquid, while the latter perform a significant protein-removing action.

A useful aid to ensuring a smooth fermentation process

Fermentation is the best time to use Caseo Cell, as in this way it is possible to take advantage of the presence of α -cellulose flakes which function as support to the yeast cells as well as absorbent substances inhibiting yeast metabolisms that may be present in the must.

Great ease of use

Caseo Cell 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-fining.

Composition

Potassium caseinate, α -cellulose, montmorillonites.

Characteristics

Appearance: flaky powder

(probable presence of small clusters of cellulose diameter < 1 cm)

Odour: typical

Colour: grey-beige

Dosage

50-120 g/hl according to the circumstances and operating conditions.

How to use

Sprinkle Caseo Cell in water (ratio 1:10). After a short rest, add in a thin stream to the must.

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 109501 - 15 kg bags



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