

# P-Green

## COMPOUND CLARIFYING AGENT FOR MUSTS AND WHITE WINES, COMPATIBLE WITH OENOFLOW™ SYSTEMS

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

Clarifying-stabilising agent that is ideal for high quality wines, free from allergens, *GMO-free* and based on plant proteins.

In musts and in red and white wines P-Green stands out for its high level of clarification, providing the efficient removal of the oxidised and oxidisable polyphenolic fraction. Moreover, due to the absence of bentonite, it is possible to manage protein stabilisation separately.

### Clarification with plant proteins and legislation for allergens

Following the coming into force of European Regulation n. 2165/2005 the use of plant proteins in the clarification of musts, white and red wines is now permitted, a wine-making practice that has been authorised as a result of the OIV resolution in 2004. Lots of scientific evidence has shown that, with the same dose used, the effects of the use of plant proteins as wine clarification agents, is comparable to those that can be achieved with the use of milk and egg derivatives.

Thanks to the careful selection of raw materials, P-Green with plant proteins and isinglass is the ideal choice to satisfy the need to use allergen-free products and to be able to have a refined product that is particularly suitable for the clarification of fine wines.

As required by Directive 2007/68/EC, as of May 31, 2009 wines have to be labelled with an indication of allergenic substances used in their preparation.

The use of P-Green does not have to be detailed on wine labels.

### A synergistic and effective action in cross-flow filtration

Thanks to the selection of specific components, P-Fresh is recommended for use in Oenoflow™ filtration plants with the application of a specific operating protocol\*.

*\* Our trained technicians are available for the customer, in order to provide all the necessary information.*

### Composition

Plant proteins, isinglass.

### Characteristics

Appearance: powder

Colour: beige

### Dosage

20-80 g/hl according to the circumstances and operating conditions.

### How to use

Sprinkle P-Green in water (1:10).

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 EXP00109515 - 15 kg bags



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