

P-Cell

CLARIFYING-REGULATOR AGENT FOR FERMENTATION

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

Compound clarifying and stabilising agent ideal for use in fermentation. The simultaneous presence of PVPP, activated bentonites and α -cellulosic fibres, in an optimal ratio, means that P-Cell is an excellent clarifying agent, an ideal stabilising agent and, at the same time, a valuable fermentation regulator, enhancing the role of its individual components.

A formulation that is up to date yet respects tradition

The consumer's increasing attention to the composition of foods and the presence of allergens has led to a legislative alignment on the labelling of food products. However, oenology wants to maintain its ties with tradition, authenticity and food safety.

P-Cell, due to its specially designed composition allows you to achieve the oenological goals set without having to label wine bottles as required by Regulations 2003/89/EC and 2007/68/EC.

In the clarification of white musts to prevent oxidation and turbidity

The clarification of the must and the subsequent stabilisation of the wine are guaranteed by the presence of activated bentonites and PVPP.

The bentonites carry out a notable deproteinisation while the PVPP, thanks to its affinity with flavonoids, reduces the risks of the formation of browning and of protein-tannin compounds.

The clarifying action of P-Cell is therefore straightforward and suitable for preventing future oxidation, colour decay protein turbidity and the formation of bitter flavours.

Stimulates a regular fermentation process

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

Organoleptic improvement

P-Cell does not deplete the original aroma of grape must, conversely acting as a fermentation regulator it enhances the activity of the blastomic flora.

Finally, it prevents the formation of bitter flavour and enhances the aromatic richness of the base product.

Composition

PVPP, α -cellulose, activated bentonites

Characteristics

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

Colour: beige

Dosage

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

How to use

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

After a short rest, add in a thin stream to the fermenting must 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 109510 - 10 kg bags



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