

Veg Protein

VINIFICATION - CLARIFICATION

Vegetable proteins. In accordance with the International Oenological Codex.

Maximum authorized legal dosage: 50 g/hL

Oenological applications

VEG PROTEIN is a formula made up exclusively of pea proteins, particularly used for applications involving must clarification by flotation and wine fining, in both cases combined with mineral-derived additives (bentonite or silica gel) or tannins.

This formula is used in the same way as gelatins. Coupled with a fining additive, it provides efficient flotation for musts or suspended matter sedimentation in wines.

In laboratory trials and on wines, lees are shown to settle better in relation to fining procedures that use animal origin fining agents.

VEG PROTEIN has the advantage of containing none of the compounds listed as allergenic by the European Directive 2007/68/CE (no casein or gluten).

Instructions for use

1 kg of **VEG PROTEIN** is dispersed in 10 L of water to obtain a homogenous suspension, which is stored for the duration of the treatment (if necessary, use a homogenizer).

The mixture is slowly and homogeneously incorporated into the total volume of must or wine to be treated (it is advised to use a dosage pump).

There are no motives against adding enzymes to the must before treatment (at least 2 hours at tank temperature).

Dose rate

- 10 to 30 g/hL

For wine fining, it is recommended to carry out prior laboratory trials.

Packaging and storage

Code EXP39300100 - 1 kg

Code EXP39301500 - 15 kg bags

Once prepared, the preparation must be used within the day.

Store at a temperature between 10 and 25°C, away from air and light, in a dry.



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