

PROTEIN CLAIR

Natural vegetal proteins for the clarification and harmonization.

DESCRIPTION

PROTEIN CLAIR is based on a vegetal protein produced by peas no GMO, for wine's clarification and harmonization. It is free from casein and it is allergen free. The vegetal proteins are obtained through a natural process without the use of chemical solvent, have a neutral taste and smell and are used in different areas of the food industry.

The use of PROETIN CLAIR is allowed according to the existing EU legislation. Its pureness and quality have been tested in specialized laboratories.

OENOLOGICAL APPLICATION

PROTEIN CLAIR permits to obtain the best result with the use minimal doses.

The use of PROTEIN CLAIR demonstrate the following advantages:

- Codex OIV compliance;
- Improvement of the color of young red wines;
- Improvement of red wines' aromas;
- Replacement of the caseinate use for white and rosé wines;
- Replacement of the egg albumin use for red wines;
- Reduce the overfining risk;

DOSES AND PATTERN OF USE

It is recommended to determine the optimal dosage through preliminary test.

- 5-10g/hl for fining treatment;
- 25-35 g/hl for clarification treatment.

Dissolve directly PROTEIN CLAIR in a part of the wine to be treated (ratio 1:10/1:20) and add to the mass, keep blending adequately for almost 15 minutes.

PACKAGING AND STORAGE

Bags of 1Kg

Store in a dry place. Keep protect from humidity and smells. Reclose hermetically the packages opened.

Type of product: FOOD GRADE.

No classified as dangerous for health.

Rev. 1 – 14.08. 2017

The instructions correspond to the current state of our knowledge and experience, so do not absolve the user from complying with the standards of safety and security or misuse of the product. Also, they should not be considered an express or implied warranty or condition for the sale of this product.



Via della Meccanica, 15 Z.I. – 72015 Fasano (Br) Italy

Info: +39 080 4391346

+39 0438 1736077

www.lafood.it

info@lafood.it

C.F./P.IVA 04489620262