

CASEINATE DE POTASSIUM

CLARIFICATION - FINIG OF MUSTS

The use of this product may require food allergen labelling.

↓ OENOLOGICAL APPLICATIONS

CASEINATE DE POTASSIUM can be used for treating oxidised musts or wines.

CASEINATE DE POTASSIUM has the following properties:

- Eliminates oxidases contained in the must or wine
- Removes the yellow colour from oxidised wines.
- Slight colour removing properties.
- Partially eliminates the iron contained in wine.
- To improve sensorial qualities,

CASEINATE DE POTASSIUM, derived from skimmed milk, has a high concentration of protein that makes it highly active and extremely easy to dissolve, making it ideal to prepare.

↓ INSTRUCTIONS FOR USE

CASEINATE DE POTASSIUM must be diluted in 10 times its own weight of cold water and then stirred until completely dissolved. Never prepare **CASEINATE DE POTASSIUM** directly in the must or the wine or it may precipitate out straight away, before it can spread through the medium.

Incorporate the **CASEINATE DE POTASSIUM** solution gradually when pumping over, or by means of a fining connection, in order to ensure complete blending.

We recommend identifying the ideal concentrations for treatment by means of laboratory testing beforehand. We also strongly recommend using the product within 2 hours of preparing it as a solution.

It is essential to eliminate the product rapidly by racking off as soon as treatment is complete.

↓ DOSE RATE

- For treating white and rosé musts: 20 to 80 g/100L
- For treating white and rosé wines: 10 to 60 g/100L

↓ PACKAGING AND STORAGE

- In 1 kg, 5 kg and 25 kg bags

Keep in dry, well-ventilated premises, free from odours, at a temperature between 5 and 20°C.

The optimum date for using **CASEINATE DE POTASSIUM** in its original packaging is shown on the label.