IOC
Révélons votre différence

TECHNICAL SHEET

UNIFYNE™

CLARIFICATION - FINING OF MUSTS

A complete fining solution, 100% biobased

OENOLOGICAL APPLICATIONS

UNIFYNE™ is a synergistic formulation of yeast proteins, pea proteins, chitosan and bentonite offering a flexible, complete and cost-effective fining solution. All the strong characteristics of its raw materials are exploited for an integral fining result:

- The high charge density of yeast protein extracts and chitosan guarantees optimum clarification.
- Chitosan and pea proteins help to protect and improve colour by adsorbing oxidisable and coloured polyphenols.
- Yeast protein extracts and pea protein reduce bitter and astringent sensations to optimise the sensory qualities of both musts and wines.
- Finally, bentonite helps to achieve optimal lees settling with minimal loss of volume.

CHARACTERISTICS

- Composition: Yeast protein extracts, pea proteins, fungal chitosan (A.niger, EU origin), natural calcium-sodium bentonite.
- **UNIFYNE™** is compatible with ORGANIC and VEGAN vinification and is guaranteed allergen-free.

IMPLEMENTATION

Dissolve **UNIFYNE™** in 10 times its weight in water to obtain a homogeneous suspension. Once prepared, the solution should be used within a few hours. Incorporate into the must before or during alcoholic fermentation, or into the wine, preferably using a fining connector during pumping-over to ensure good homogenisation. Remove within a few days of complete sedimentation of the lees.

DOSAGE

- On white and rosé musts: 15 to 50 g/hL
- On red, white and rosé wines: 10 to 20 g/hL

PACKAGING AND STORAGE

- 1 kg, 15 kg

Store in a dry, odour-free place at a temperature between 5 and 25°C, away from air and light.

Once opened, the product must be used quickly. Once in solution, the preparation should be used within a few hours.

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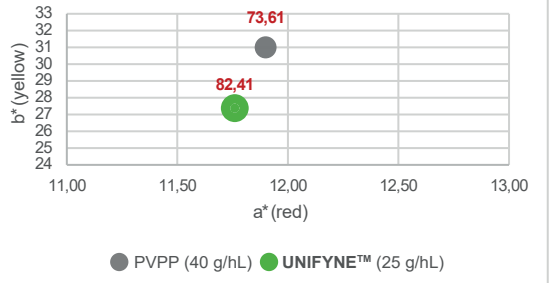
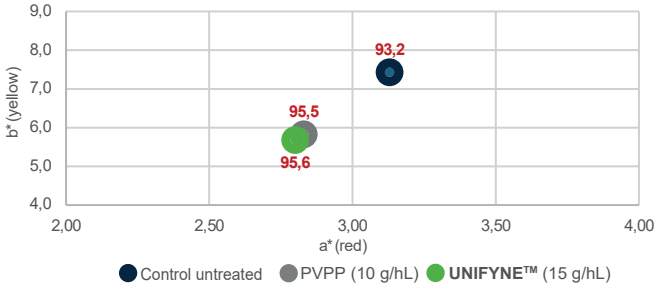
COLOUR PRESERVATION

CHROMATIC COORDINATES L, A, B (CORRECTED) OF WINES AT THE END OF AF FINING ON MUSTS - GRENACHE ROSÉ (PROVENCE 2024)



In must treatment, **UNIFYNE™** used at 25 g/hL preserves colour against oxidation, with wines after alcoholic fermentation showing a reduced yellow tint and greater clarity than a control treated with PVPP at 40 g/hL.

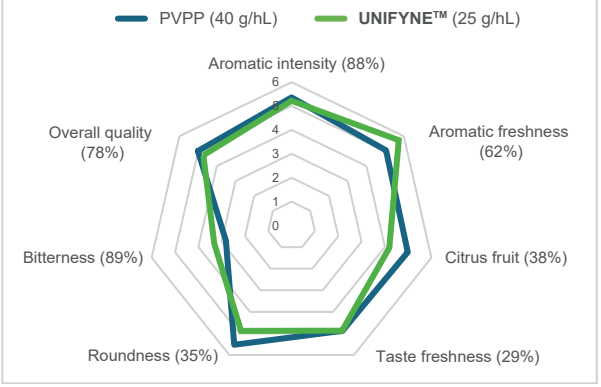
CHROMATIC COORDINATES L, A, B (CORRECTED) AFTER FINING ON WINES - GRENACHE ROSÉ (PROVENCE 2024)



As a treatment for finished wines, **UNIFYNE™** used at 15 g/hL showed a reduction in yellow tint compared to the untreated control, with similar efficacy to a treatment with PVPP at 10 g/hL.

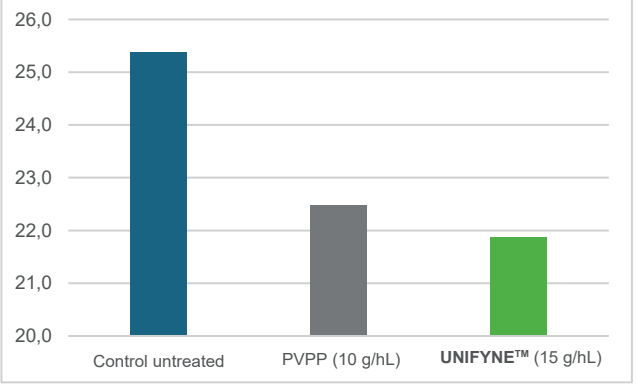
OPTIMISING SENSORY CHARACTERISTICS

SENSORY PROFILE - FINING TRIAL ON GRENACHE ROSÉ MUSTS - PROVENCE 2024 (10 JUDGES)



Sensory analysis of finished wines after must fining shows that **UNIFYNE™** produces a sensory profile similar to that of a treatment with PVPP, with no significant difference.

DO230 (ASTRINGENCY) - FINING ON GRENACHE ROSÉ WINES (PROVENCE 2024)



Measurement of DO230, which is strongly correlated with astringency, after fining on finished wine, was lowest for the modality treated with **UNIFYNE™**. The sensory benefits sought with PVPP are retained during treatment of wine with **UNIFYNE™**.

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