

INOFINE V™ MES

CLARIFICATION - FINING OF MUSTS

INOFINE V™ MES is a vegetable protein-based formulation that does not contain gluten (and is therefore not subject to allergen labelling)

↓ OENOLOGICAL APPLICATIONS

INOFINE V™ MES is made from pea proteins placed in suspension.

This liquid formulation has been developed for 2 purposes :

- Immediate use (time-saving: no particular preparation requirements),
- Achieving particularly high technical quality, including flocculation and quick sedimentation.

INOFINE V™ MES is particularly active at wine pH thanks to its flocculent action and its ability to complex with polyphenols. It is recommended for the preventive treatment of musts sensitive to oxidation. When used on wine, **INOFINE V™ MES** can increase resistance to oxidation and reduce the concentration of oxidised and oxidisable phenolic compounds.

INOFINE V™ MES improves organoleptic qualities. It reduces bitterness and eliminates vegetal or herbaceous notes in wines that have undergone oxidative damage (sensitive grape variety, high air intake during the winemaking process, ...).

As with its powder counterpart, **INOFINE V™ MES** can be recommended for flotation and ensures good compaction of the lees.

↓ INSTRUCTIONS FOR USE

Stir in **INOFINE V™ MES** in a minimum of twice its volume of must or wine to reduce viscosity and properly disperse the product subsequently in the total volume to be treated. Final addition to must or wine can be done using a fining connection or by introducing it into the tank and stirring.

Avoid any excessive stirring-in as this might oxidize the wine, but, on account of the formulation's viscosity, it is important to stir in briskly when introducing the product to the wine.

Decant in the days following complete sedimentation of lees. Adding bentonite helps accelerate the process.

↓ DOSE RATE

- In white and rosé must : 10 to 50 cL/hL depending on harvest health
- In flotation : 5 to 10 cL/hL
- In white wine : 5 to 15 cL/hL
- In red wine : 10 to 20 cL/hL

Laboratory trials are recommended.

Maximum authorised dose : 50 cL/hL

↓ PACKAGING AND STORAGE

- 10 L, 22 kg and 1000 kg

INOFINE V™ MES sediments naturally (contains no suspensory agents), so it must be re-homogenised before use by simply shaking the can vigorously. For the 1000 kg container, use a shaker to re-suspend the product.

Store in a dry, odour-free, well-ventilated area, at a temperature of between 5 and 25 °C, away from air and light. After opening, close the container tightly and use the product within one month.

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TEST RESULTS

The flocculating capacity is clearly shown in this example where, after introducing 2 setting in suspension pea proteins in a white wine, flocculation is very visible in the test tube containing the **INOFINE V™ MES** preparation.

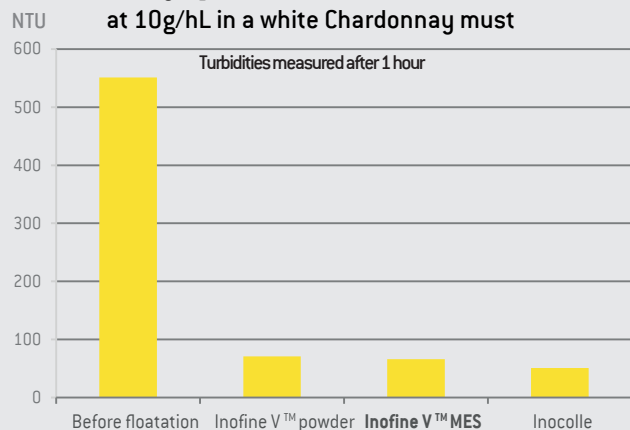
White wine after 1/2 hour of fining (10cL/hL)



Competitor's product

INOFINE V™ MES

Clarifying effect of different clarifiers at 10g/hL in a white Chardonnay must



The clarifying capacity of **INOFINE V™ MES** is also shown in this example: it is the same as that of other clarifiers, but with highly facilitated use.

The example opposite shows the reductions in the yellow and red component of a partially oxidized wine.

We can see the antioxidant power of **INOFINE V™ MES**, which, in addition, is an organic formulation.

