

ALBUMINA D'UOVO

Refining proteinic fining agent

CHARACTERISTICS

The Spray Dry ALBUMINA D'UOVO proposed by EVERINTEC, is of the highest purity and specific for use in winemaking industry. This is a fining agent made exclusively of purified egg albumin and rich in Lysozyme, efficient in counteracting the development of lactic bacteria.

Its production process is aimed to obtain the best possible purity for the product by completely separating the lipids, responsible for alterations and undesired odors.

This is a product of easy solubility, which allows for an efficient fining treatment on musts and wines; it acts positively on their taste, color stabilization and filterability.

APPLICATIONS

The characteristics of ALBUMINA D'UOVO make this fining agent as:

- *Ideal for removing mainly the tannin compounds, making the taste softer and the color more vivid and brightening, thus also assuring a better stability to the bottled wine.*
- *Allows for an excellent clean wine yield, due to the fact that the deposit resulting from the fining treatment is very compact and the treatment itself happens rapidly and completely.*
- *It shows a high solubility and it is easy to use. Its addition to the wine, through the use of a proportioning pump, makes the process even easier and enhances the fining effect.*

NOTE: the presence of Lysozyme easily opposes the Malo Lactic fermentation and helps for the Gram+ bacteria precipitation.

DOSAGE AND INSTRUCTIONS FOR USE

Dosage: 5-20 g/hL

We suggest a preventive analysis on the tannin content. We also suggest a preventive test on small volumes in order to verify the desired results and the most suitable dosage.

Dissolve the product in water or wine, in a 1: 10 ratio and stir gently to avoid persistent foam; add it to the mass in a homogeneous manner.

PACKING

1 kg pack

This product is not considered dangerous therefore a material safety data sheet is not necessary.