

CASEIN

Fining Agents

CHARACTERISTICS

Excellent fining agent that flocculates by coagulation. Besides its fining capacity, it also adsorbs ferric iron (20-40%), thus preventing the formation of the ferric-phosphate colloid, responsible for the unwanted ferric-phosphate precipitation. CASEIN, in the wine, takes on a positive charge, for which it can be used instead of gelatin after the potassium Ferro-cyanide treatment. A possible overdosage would not create any problem of over fining. It does not contain preservatives.

APPLICATIONS

A fining with CASEIN, in combination with FORT BENTON BENTOFASH, results in a complete and excellent cleaning of the must. CASEIN, furthermore, is indicated for slightly oxidized wines where it reduces the "maderization" phenomenon.

DOSAGE AND INSTRUCTIONS FOR USE

*50-100 g/hl in must
30-60 g/hl in wine
80-120 g/hl in oxidized wines*

Previously dissolve CASEIN in cold water in a 1:10 ratio. Add the product in a fine stream to the mass to be treated.

COMPOSITION

Milk casein, food grade, fine grain. Alkalized with Potassium bicarbonate.

PACKING

*1kg pack
25 kg bag*

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