

# CASEOSPEED

Extra Pure Potassium Caseinate

## CHARACTERISTICS AND APPLICATIONS

*CASEO SPEED is a pure Potassium caseinate with high protein content, in balanced proportion of  $\alpha$ -casein  $\beta$ -casein and  $\gamma$ -casein. CASEOSPEED has odor and taste typical of milk, it comes in a white powder of very fine grade (micronized) which facilitates dispersion and solubility in water.*

*The advantages of CASEO SPEED are:*

- *instant coagulation with quick coagulation without risks of over fining.*
- *heavy reduction of iron, both in ionic form and in ferric-phosphate compound*
- *reduction of leukoanthocyanins and catechines.*
- *strong activity in reducing the taste of maderization.*
- *improvement of freshness in white and rosé wines.*

*CASEO SPEED is recommended for:*

*Clarification of white musts, in combination with FORT BENTON or BENTO-FLASH in order to obtain fast clarifications with compact settling.*

*In fermentation, when a temperature control is possible, with the aim of obtaining white and rosé wines more fragrant and with a longer life.*

*As a cure for wines prematurely oxidized and maderized.*

*In white vinegar.*

*For a partial reduction of metals thanks to its capacity of absorbing iron and copper.*

## USE AND DOSAGE

*Dissolve CASEOSPEED in cold water in a ratio of 1:10 and in a clean container. Add the solution in a fine stream to the mass to be treated.*

*30-100 g/hL on must*

*20-50 g/hL on wine*

*40-80 g/hl on oxidized wines*

*Note: a dilution of 1:20 improves the efficiency of the treatment.*

## COMPOSITION

*Extra pure Potassium caseinate*

## PACKING

*1 kg packs - 25 kg bags*

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