

FISHCOLL

Protein fining agent allergens free

TECHNICAL CHARACTERISTICS

FISHCOLL is a protein fining agent based on isinglass obtained from selected raw materials. An innovative micronization and granulation process makes FISHCOLL easily soluble in cold water and ready for use, thus solving the known problems of preparation for the traditional isinglass.

FISHCOLL is a protein fining agent "allergens free".

APPLICAZIONI

FISHCOLL is excellent for white wines of quality, for sweet and raisin wines and liquor wines. FISHCOLL may be used also in rosé and red wine and particularly when the filterability has to be improved.

Fining with FISHCOLL allows obtaining:

- ⇒ Higher limpidity
- ⇒ Better filterability
- ⇒ Respect of the aromatic characteristics
- ⇒ Better freshness in taste

FISHCOLL is a fining agent that complies with the regulations on allergens, works at low dosage and can also be used from must cleaning up to wine stabilization.

INSTRUCTION FOR USE AND DOSAGE

Disperse FISHCOLL in 10-20 volumes of cold water. Add the solution by homogenizing it to the mass to be treated.

Dosage: from 0,5 to 2 g/hL in white and rosé wines; up to 4-5 g/hL in red wines.

COMPOSITION

Isinglass

PACKING

Kg 1 packs.

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