

# Albumine d'œuf poudre

Egg albumin is particularly suited to structured red wines and is recommended for the clarification of wines with high ageing potential.



## PRODUCT CHARACTERISTICS

- **Formulation:** Albumin of hen's egg white, in powder form.
- **Enological benefits:** Egg albumin is a clarifying agent, well known for its ability to **soften the phenolic profile of structured wines**. This fining agent is particularly suited to wines with ageing potential which are naturally stable over time. Egg albumin is easier to use than fresh egg whites from a microbiological point of view.



## DIRECTIONS FOR USE

- Mix the amount of egg albumin to be used with a small amount of warm water (temperature: 18 to 25 °C) until a homogeneous paste is obtained. Then dilute the paste with cold water, until a 100 g/L solution is obtained (maximum concentration). Wait 1 to 2 hours before re-mixing, then incorporate progressively into the wine during pump over to obtain an immediate and perfect homogenization.
- **Dosage:** 5 to 10 g/hL.



## SPECIFICATIONS

### PHYSICAL

- **Appearance & colour:** Light yellow atomised powder

### CHEMICAL

- **Humidity:** ≤ 10 %
- **pH in aqueous sol 10 %:** 6,5 - 7

### LIMITS

- **Heavy metals:** < 10 mg/kg
- **Arsenic:** < 3 mg/kg
- **Lead:** < 5 mg/kg
- **Mercury:** < 1 mg/kg



## PACKAGING & CONSERVATION

- Bags of 1 kg (in 10 kg box) and bags of 10 kg.
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.