

Soluble casein

Preventive or curative treatment of oxidation of musts and white and rosé wines.



PRODUCT CHARACTERISTICS

- **Formulation:** Mix of acid alimentary casein and potassium bicarbonate (milk based product).
- **Enological benefits:** Soluble casein is used to treat white and rosé musts and wines to **remove the phenolic compounds responsible for yellowing and that bring green character..**

Soluble casein is also effective for **clarification** and can be used at various stages in production: pre-fermentation clarification, during alcoholic fermentation, clarification on wine.



DIRECTIONS FOR USE

- Dissolve progressively in 20 times its weight in cold water stirring continually, and then let stand for 3-4 hours. Incorporate very slowly the solution into the must or the wine mixing it strongly, during a pump over, or with help of the fining agent injector.
- **Dosage:** *Preventive:* 20 to 30 g/hL. *Curative:* 30 to 100 g/hL. Application rate approval by fining test.



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** White powder

MICROBIOLOGICAL

- **Viable microorganisms:** < 3.10⁴ UFC / g
- **Coliforms:** Absence/25 g
- **Staphylococci:** ≤ 1 / g
- **Escherichia coli:** Absence/g
- **Salmonella:** < 1 / 100g
- **Yeasts:** < 10³ UFC / g
- **Lactic bacteria:** < 10² UFC / g
- **Lactic bacteria:** < 10³ UFC / g
- **Mould:** < 10³ UFC / g

CHEMICAL

- **Humidity:** < 12 %
- **Ashes:** < 23 %
- **Lactose:** < 2 %

LIMITS

- **Iron:** < 200 mg/kg
- **Arsenic:** < 3 mg/kg
- **Lead:** < 1 mg/kg
- **Mercury:** < 1 mg/kg
- **Cadmium:** < 1 mg/kg



PACKAGING & CONSERVATION

- Bags of 20 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.