



## SPÉCIFICATIONS

### PHYSIQUES

- **Aspect et couleur :** Poudre grise et granulés noirs

### LIMITES

- **Chrome :** < 10 mg/kg
- **Cuivre :** < 35 mg/kg
- **Zinc :** < 70 mg/kg
- **Plomb :** < 4 mg/kg
- **Fer :** < 300 mg/kg
- **Mercurure :** < 1 mg/kg
- **Arsenic :** < 3 mg/kg
- **Cadmium :** < 1 mg/kg

### CHIMIQUES

- **Perte à la dessiccation :** < 12.8 %
- **Teneur en charbon décolorant :** 200 g/kg

### MICROBIOLOGIQUES

- **Coliformes :** < 10<sup>2</sup> UFC/g
- ***Escherichia coli* :** Absence/g
- **Microorganismes viables :** < 5.10<sup>4</sup> UFC/g
- **Salmonelles :** Absence/25g
- **Levures :** < 10<sup>3</sup> UFC/g
- **Moisissures :** < 10<sup>3</sup> UFC/g



## CONDITIONNEMENT & CONSERVATION

- Sachets de 1 kg (cartons de 10 kg) et sacs de 10 kg.
- Conserver dans son emballage d'origine hermétiquement clos, dans un lieu frais, propre, sec et sans odeur. Respecter la DLUO inscrite sur l'emballage. Utiliser rapidement après ouverture.

LC/05-05-2026. Pour usage œnologique. Informations données à titre indicatif et en l'état actuel de nos connaissances, sans engagement ni garantie. Les conditions d'utilisation du produit sont soumises au bon respect de la législation et des normes en vigueur. Conforme au Règlement UE n°2019/934 (et ses modifications).

LAMOTHE-ABIET

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# GreenFine® Intense

Preventive and curative treatment of white and rosé musts showing oxidised and oxidisable polyphenols, bitterness or vegetal characters. Treats severe oxidation, enables rapid sedimentation and ensures optimal compaction of lees and solids.



## PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Mix of pea proteins (*Pisium sativum*), Polyvinylpolypyrrolidone (E1202), granulated activated charcoal and calcium bentonite.



- ◆ **Enological benefits:** Pea protein and PVPP are both highly effective at removing certain phenolic compounds. When combined with enological carbon, severe oxidation is easily treated.

GreenFine® Intense **reduces brown/orange colouration, bitterness and off-flavours** (mouldy/vegetal notes).

The specific composition of GreenFine® Intense ensures rapid sedimentation and **optimal compaction of must solids and lees**.



## DIRECTIONS FOR USE

- ◆ Dissolve in 10 times its weight of warm water, then add into the tank during a pump over in order to obtain a perfect homogenization. GreenFine® Intense is a clarification agent for static treatment or flotation.
- ◆ **Dosage:** *Preventive treatment:* 15 to 30 g/hL. *Curative treatment:* up to 120 g/hL.

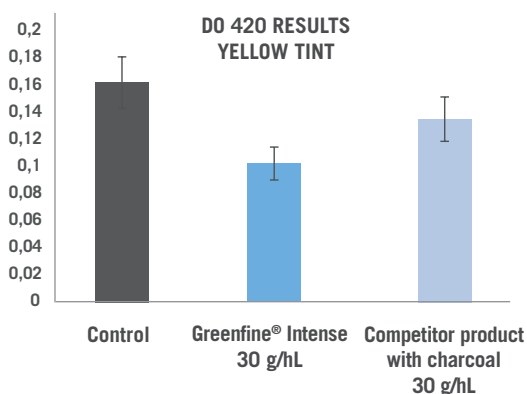
**Maximum legal dosage (EU Regulation): 120 g/hL.**

Contains 20% of granulated activated charcoal. The use of oenological carbon is subject to specific regulations: refer to the applicable regulation. Additions of enological carbon must be recorded in a register (REC 436/2009 art. 41 and 42). The regulation EC 606/2009 prohibits the use of charcoal on finished wine (red or rosé).

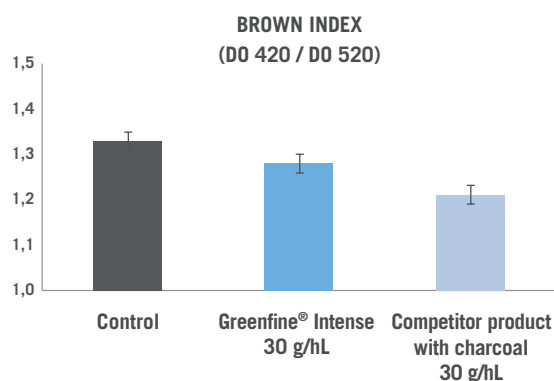


## TRIAL RESULTS

**FINING TRIALS ON WHITE MUST**  
Chardonnay



**FINING TRIAL ON ROSÉ MUST**  
Merlot-Grenache  
30 g/hL, analyses after 48 hours





## SPECIFICATIONS

### PHYSICAL

- **Appearance & colour:** Grey powder and black granulars

### LIMITS

- **Chrome:** < 10 mg/kg
- **Copper:** < 35 mg/kg
- **Zinc:** < 70 mg/kg
- **Lead:** < 4 mg/kg
- **Iron:** < 300 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium:** < 1 mg/kg

### CHEMICAL

- **Loss on desiccation:** < 12.8 %
- **Discolouring charcoal content:** 200 g/kg

### MICROBIOLOGICAL

- **Coliforms:** < 10<sup>2</sup> UFC/g
- ***Escherichia coli*:** Absence/g
- **Viable microorganisms:** < 5.10<sup>4</sup> UFC/g
- **Salmonella:** Absence/25g
- **Yeasts:** < 10<sup>3</sup> UFC/g
- **Mould:** < 10<sup>3</sup> UFC/g



## 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.

LC/05-05-2026. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

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