



# GreenFine® Must L

High quality pure pea protein preparation for for musts and wines fining (white and red wines). Allows clarification, stabilisation and improves organoleptic properties.



## PRODUCT CHARACTERISTICS

- **Formulation:** Préparation liquide de protéine végétale extraite de pois (*Pisum sativum*) à 100 g/L. Contient des sulfites (E 220).
  - **Enological benefits:** GreenFine® Must L is a clarifying agent that gives rapid and compact sedimentation of must solids. It also helps to decrease oxidation **by removing phenolic compounds and yellow shades from musts.**
- GreenFine® Must L decreases bitterness, green notes, and certain mushroom-type faults, and thus prevents organoleptic spoilages.



## DIRECTIONS FOR USE

- The product can slightly diphase: shake the product before use. Add to the must whilst pumping over to mix well or inject directly during the flotation procedure (using a venture or dosing pump).
- **Dosage:** 10 to 50 cL/hL. Dosage approval by a fining test.  
**Maximum legal dosage (UE Regulation) :** 50 cL/hL.



## SPECIFICATIONS

### PHYSICAL

- **Appearance & colour:** Beige-grey opalescent liquid

### LIMITS

- **Chrome:** < 10 mg/kg
- **Copper:** < 35 mg/kg
- **Zinc:** < 150 mg/kg
- **Lead:** < 5 mg/kg
- **Iron:** < 300 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium:** < 1 mg/kg

### CHEMICAL

- **pH:** 2.0 - 2.6
- **Sulphur dioxide (E220) :** 2.0 ± 0.3 g/L

### 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

- Cans of 21 kg (20 L). Containers of 1 050 kg (1 000 L).
- 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.