



Ovaline®

Specific fining agent of liquid egg white recommended for the clarification of red wines.



PRODUCT CHARACTERISTICS

- **Formulation:** pasteurised liquid egg white.
- **Enological benefits:** Ovaline® is made of pure egg whites, a traditional clarifying agent for high quality red wines. With a high surface density charge, Ovaline® is particularly suited to **structured red wines to soften their phenolic profile**. Ovaline® is pasteurised under precise conditions, without any additives, making it more **practical and safe** than fresh egg whites.



DIRECTIONS FOR USE

- Shake before opening. Pour Ovaline® into a container and stir slightly without forming foam (the foam would float on the surface of the wine and can compromise the clarification). Then add slowly during pump over to obtain perfect homogenization. On barrel fining process, add progressively add Ovaline® while stirring the barrel.
- **Dosage:** 3 cL of Ovaline® is equivalent to 1 fresh egg white.
Light red wine: 1 to 3 cL/hL. *Strong structured red wine:* 3 to 6 cL/hL. *Press wine:* 5 to 9 cL/hL.



SPECIFICATIONS

PHYSICAL

- **Appearance and colour:** pale yellow liquid

CHEMICAL

- **pH:** 8.5 - 9.5
- **Ash (on dry product):** < 6.5%
- **Total nitrogen (on dry product):** > 12%
- **Gum, Gelatine, Dextrin:** absent

LIMITS

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



PACKAGING & CONSERVATION

- 1 kg (1 L) cans (6 kg packs).
- Store in its original hermetically sealed packaging, in a cool, clean, dry and odourless place. Respect the optimal date of use written on packaging. Use quickly after opening.