

POTASSIUM CASEINATE

DESCRIPTION

Potassium caseinate particularly selected for its qualities of purity, high content of active proteins and easy solubility. Potassium caseinate constitutes the ideal product for antioxidant treatment of wine both as prevention and in the curative aspect.

COMPOSITION

Potassium caseinate.

APPLICATION

Indicated in the clarification treatment of white wines, potassium caseinate participates in the elimination of oxidized phenolic compounds and partial elimination of iron, thus allowing the achievement of additional safety margins against oxidations as well as good prevention of iron casse. The use of potassium caseinate leads to a general organoleptic improvement with evident refinement of fragrances and aromas.

The flocculation of potassium caseinate is instantaneous since it is characteristic of caseins to form flocs through the sole action of wine acidity.

INSTRUCTIONS FOR USE

Dissolve the expected dose of potassium caseinate in about 10-15 parts of water, favoring dissolution through appropriate stirring. Let swell while stirring occasionally. Add to wine ensuring instant dispersion in the mass.

DOSAGE

40-100 g/hl in musts, 20-80 g/hl in wines

PACKAGING

Product packaged in 1 and 25 Kg bags.

STORAGE

Closed package: store in a cool place (temperature below 25°C), dry, ventilated and odor-free. The product maintains its characteristics intact for at least 24 months from the production date.

Open package: close carefully and store in a cool place (temperature below 15°C), dry and ventilated. Use the product within a short time.

HAZARDS

This product must be stored, handled and used in accordance with appropriate industrial hygiene practices and in compliance with current legislation. Product for food and enological use, for professional use only.