

# OENOVEGAN® F

**Non-allergenic fining additive of plant origin  
specifically formulated for the flotation of white and rosé musts.**

## CHARACTERISTICS

The separation of solid and liquid phases during the pre-fermentation stage remains a priority issue in winemaking. The use of an allergenic product is increasingly problematical for winemakers. That is why OENOFRANCE® has over the past few years devoted time and research into developing an alternative non-allergenic solution of plant origin.

**OENOVEGAN® F** has been developed for the clarification of white and rosé musts.

**OENOVEGAN® F** contains no animal protein substances, which enables it to be used in wines intended for vegan consumers.

## OENOLOGICAL PROPERTIES

**OENOVEGAN® F** makes it possible to obtain high-quality flotation while preserving the varietal characteristics of the must. The plant proteins that are used in **OENOVEGAN® F** are obtained from proteins from legumes and chitin derivatives from *Aspergillus Niger*.

## APPLICATIONS

The must should be depectinised approximately two hours before flotation.

The pectolytic enzyme preparations recommended for this stage are:

- **LYSIS® UC** at a dosage from 0.5 g/hL to 2 g/hL.
- **LYSIS® IMPACT** at a dosage from 2 mL/hL to 4 mL/hL.

**OENOVEGAN® F** is a liquid product and can be directly added to the must to be floated.

## DOSAGE

### Recommended dosage:

From 5 to 15 cL/hL depending on the quality of the must.

Maximum legal dose according to current European regulations: 60 cL/hL

## INSTRUCTIONS FOR USE

Shake the can of **OENOVEGAN® F** before use.

Stir so as to thoroughly mix before proceeding to the 'flotation' stage.



***This product can be added directly without the need for prior rehydration: it is DROP&GO!***

### Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

## PACKAGING

20L

## STORAGE

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Store unopened, sealed packaging away from light in a dry, odour-free environment.  
Once opened use within 48 hours.

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