

OENOVEGAN® PURE

Plant proteins for optimum clarification of musts and wines.

CHARACTERISTICS

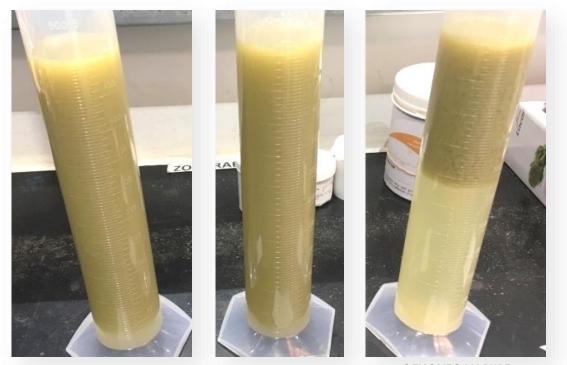
OENOVEGAN® Pure is a plant protein obtained by a specific production process that optimises its fining properties.

OENOVEGAN® Pure can be used to obtain clarification of musts using a static or flotation process, while preserving the varietal characteristics of the must. **OENOVEGAN® Pure** is also used for fining wines.

OENOVEGAN® Pure contains no animal protein substances, which makes it suitable for use in wines intended for vegan consumers.

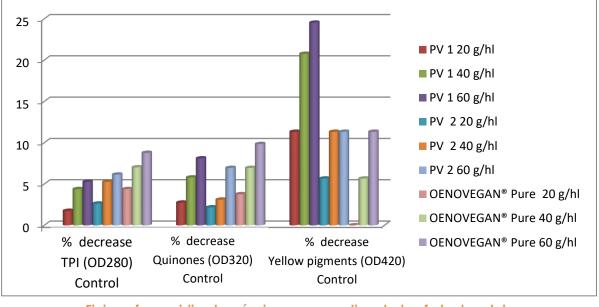
OENOLOGICAL PROPERTIES

Binds solid particles in musts and wines – Rapid flocculation Decreases oxidized and oxidizable compounds precipitated in must deposits. Enhances organoleptic profiles.



PV 3 PV 1 OENOVEGAN PURE Flotation of a partially depectinized Sauvignon must: comparative study of plant protein





Fining of an oxidized rosé wine: comparative study of plant protein

DOSAGE

Recommended dosage:

Static settling and flotation: 10 - 20 g/hL

Fining of wines: 5 - 50 g/hL depending on turbidity and oxidation levels encountered. Maximum legal dose according to current European regulations: 50 g/hL.

INSTRUCTIONS FOR USE

Dissolve **OENOVEGAN® Pure** in 10 times its weight of water. Mix the suspension to obtain a uniform solution. Add **OENOVEGAN® Pure** to must after enzyme treatment. Add to the batch to be treated. Mix thoroughly.

Precautions for use:

It is advisable to keep the suspension uniform all the time it is being added to the batch to be treated.

Once prepared, the suspension of **OENOVEGAN®** Pure should be used the same day.

Product for oenological and specifically professional use. Use in accordance with current regulations.

PACKAGING

1 kg bags. 10 kg bags

STORAGE

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

The information provided above is based on our current state of knowledge. This information is non-binding and without guarantee, since the conditions of use are beyond our control. It does not release the user from complying with existing legislation and safety data. This document is the property of SOFRALAB and may not be modified without its agreement.

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