



LES ESSENTIELS

CASEINE SOLUBLE

Soluble casein that prevents or treats the oxidation in juice or wine

CHARACTERISTICS

Caséine Soluble is a fining agent which is mainly used for preventing or reversing oxidation in juice or wine.

It has a strong tendency to bind the oxidizable, or oxidized, polyphenols, thus allowing the decolorization of oxidized white wines and, to a certain extent, the removal of its 'Madeira' taste.

During years of botrytized harvests, **Caséine Soluble** combined with adequate sulfiting constitute the proper treatment for young wines, white or red, which will stabilize them against oxidasic casse.

Moreover, **Caséine Soluble** offers the advantage of removing small quantities of iron in white wines without provoking overfining even at high doses.

Since **Caséine Soluble** coagulates immediately in contact with the wine, the result of the fining depends largely on its good dispersion.

INSTRUCTIONS FOR USE

20-100 g /hL depending on the wine.

Dissolve in a ratio of 1 : 20 with tap water at room temperature – mixing in wine will result in immediate coagulation. The dissolved casein must be introduced into the wine with an injector, or mixed in wine which is vigorously stirred.

Precaution for use :

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

Very fine powder packaged in 1, 5 and 25 kg polyethylene bags

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place. Once open: use quickly.

Information given in this document represents our current knowledge. It is not binding and offered without guarantees since the application conditions are out of our control. It does not release the user from abiding by the legislation and applicable health and safety standards. This document is the property of SOFRALAB and may not be modified without its agreement.