

FITOPROTEINA P

CLARIFYING AGENT OF VEGETAL ORIGIN WITH A SPECIFIC TANNIN-REMOVAL ACTIVITY

COMPOSITION

Very pure vegetal protein, extracted from pea (Pisum sativum).

CHARACTERISTICS

FITOPROTEINA P is extracted by using an exclusive method which allows maintaining its original structure. A careful evaluation of the electrical charge of the FITOPROTEINA P made by using the "Streaming Current Detector" makes it similar to the best hydrolysable gelatines.

It looks like light brown powder, odourless or with a light typical smell. Solutions of FITOPROTEINA P are easy to prepare in cold water and have no jellying power.

FITOPROTEINA P doesn't contain products considered as "food allergens" according to what has been established by the laws in force. Moreover the raw material doesn't come from genetically modified organism (OGM-free).

APPLICATIONS

FITOPROTEINA was born from a careful selection of the elements of all vegetal proteins that can be used in oenology (electrical charge, tannin-removal power,...): the main action of FITOPROTEINA P is an action on the sensorial level by taking away the most astringent and rough tannins under the form of tannic-protein compounds, for this reason it's advisable to use it during the final clarification of wine. Its low electrical charge allows to maintain unaltered the presence of colloids in the wine treated: more precisely FITOPROTEINA P combines only a few poly-phenols and only the most aggressive ones. Also suitable to be used in wines with high level of tannins. It

can be used both in red wines, preserving their colour, and in white wines, thanks to the low risk of overdosing.

FITOPROTEINA P is also suitable for the clarification of must and wine thanks to its tanninremoval activity. During clarification better results are achieved by using FITOPROTEINA P in association with good quality bentonites like the natural sodium bentonite PLUSGRAN® GEL or the activated one PLUSGRAN.

To use FITOPROTEINA P please follow the rules in force existing on the subject.

USES

Dissolve FITOPROTEINA P in cold water, proportion 1:20 or higher, stir slowly and continuously. The solution must be used within the same day of preparation.

DOSAGE

From 3 to 10 g/hl for white wines From 5 to 20 g/hl for red wines and musts

PACKAGING

Available in 0,5 bags with ZIP system closure and 15 kg bags

STORAGE Keep in a dry and cool place. Close carefully the bags once opened.

HAZARDOUS

According to the current legislation the product is classified as: not dangerous

TECHNICAL DATA SHEET OF: 14/05/2012

