



## LAFFORT® FINING TOOLS FOR HARVEST

LAFFORT® fining tools offer a range of solutions for polishing juice and wine during harvest, from the curative approach at juice settling on whites and rosés, to post pressing treatments for young red wines.

Product	Wine Type	Product Material	Application	Dosage Range	Package Size
VEGECOLL®	White, Red, Rosé	Potato Protein	Gentle phenolic fining, improves clarity, excellent for flotation.	10 - 50 ppm	1kg Bags
GELAROM®	White, Red, Rosé	Liquid Gelatin Solution	Reduces phenolic content and astringency, improves aromatic expression.	30 - 80 mls/hL	1L, 5L, 20L jugs
GECOLL® SUPRA	White & Red	Liquid Gelatin Solution	Reduces phenolic content and astringency, improves clarity & settling.	40 - 100 mls/hL	1L, 5L, 20L jugs
VINICLAR® P	White & Rosé	PVPP	Reduces browning, pinking & bitterness.	150 - 800 ppm	1kg Bags
POLYLACT®	White & Rosé	PVPP & Casein	Reduces polyphenolics, browning, pinking & bitterness	150 - 700 ppm	1kg, 10kg Bags
POLYMUST® PRESS	White, Red, Rosé	PVPP, Bentonite, Potato Protein	Reduces oxidized characters, great for press fractions.	100 - 700 ppm	1kg Bags
POLYMUST® ROSÉ	White & Rosé	PVPP & Potato Protein	Reduces phenolic content, stabilizes hue by removing oxidizable polyphenols.	200 - 1000 ppm	10kg Bags
CASEI PLUS	White & Rosé	Potassium Caseinate	Reduces oxidized characters, increases clarification.	50 - 400 ppm	1kg, 5kg Bags
ARGILACT	White & Rosé	Casein & Bentonite	Reduces oxidized characters and bitterness. Reduces laccase activity.	400 - 1000 ppm	1kg, 25kg Bags
MICROCOL® ALPHA	White & Rosé	Sodium Bentonite	Removes heat sensitive proteins, excellent clarifying capacity, preserves aroma	100 - 800 ppm	1kg, 5kg, 25kg Bags
MICROCOL® CL G	White & Rosé	Calcium/Sodium Bentonite	Removes heat sensitive proteins, forms compact lees, rapid rehydration.	200 - 1000 ppm	25kg Bags

## LAFFORT® CONVERSION CHARTS

ppm or mg/L	100	200	300	400	500	600	700	800	900	1000
g/hL	10	20	30	40	50	60	70	80	90	100
lbs/1,000 gal	0.8	1.6	2.4	3.2	4.0	4.8	5.6	6.4	7.2	8.0

mL/L	0.01	0.02	0.03	0.04	0.05	0.1	0.2	0.3	0.4	0.5	1	2	3	4	5
mL/hL	1	2	3	4	5	10	20	30	40	50	100	200	300	400	500
ml/gal	0.04	0.08	0.11	0.15	0.19	0.38	0.76	1.1	1.5	1.9	3.8	7.6	11.4	15.1	18.9