

# ALBUCOLL®

Preparation of liquid egg white (liquid ovalbumin) intended for fining and clarification of red wine.

*Substance obtained from chicken eggs, with a potentially allergenic character. The use of this product may result in a requirement for "allergen" labelling. Suitable for the preparation of products intended for direct human consumption, in the scope of regulated use in oenology. Complies with Commission Regulation (EC) No. 2019/934.*

## SPECIFICATIONS

ALBUCOLL® has the same characteristics as the fresh egg white traditionally used for fining fine red wines. ALBUCOLL® combines the advantages of a natural product with the most effective preservation processes (low temperature treatment respecting protein integrity) to treat wines under the best conditions and with respect for their quality potential.

## OENOLOGICAL APPLICATIONS

ALBUCOLL® acts on the most aggressive phenolic compounds to soften and refine the wine's structure.

ALBUCOLL® eliminates excess bitterness and astringency that can be perceived at the end of the palate, rounding out the structure without compromising the aromatic profile and typical character of the wine.

ALBUCOLL® is a high quality clarification agent.

## PHYSICAL CHARACTERISTICS

Appearance .....	liquid	Colour .....	pale yellow
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## CHEMICAL ANALYSIS

pH .....	8.5 - 9.5	Heavy metals (Pb) (ppm) .....	< 10
Dry extract (%) .....	> 10.5	Lead (ppm) .....	< 5
Gum, Gelatine, Dextrin .....	none	Mercury (ppm) .....	< 1
Ash (for dry product) (%) .....	< 6.5	Arsenic (ppm) .....	< 3
Total nitrogen (for dry product) (%) .....	> 12		



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## PROTOCOL FOR USE

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### OENOLOGICAL CONDITIONS

- Rack as soon as the wine is correctly clarified. Do not leave the wine on the fining agent.
- Used at the recommended dose, **ALBUCOLL®** does not lead to over-fining.

### DOSAGE

- Determine the dose for treatment beforehand, with a laboratory test.
  - 30 to 80 mL/hL.
- 1L **ALBUCOLL®** is the equivalent of 32 – 33 fresh egg whites (30 mL **ALBUCOLL®** corresponds to 1 fresh egg white).

### IMPLEMENTATION

It is recommended to shake the package before opening. Use a clean plastic or stainless-steel recipient.  
It is recommended to beat the **ALBUCOLL®** very lightly, without forming a foam, before adding to the wine.  
Pump over to ensure uniform distribution, or use an **OENODOSEUR**.

## STORAGE RECOMMENDATION

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- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature (in frost-free conditions), in its original, unopened packaging.
- Optimal date of use: 6 months.

## PACKAGING

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1 kg transparent bottle / 5 kg bag in box.

