

CASEI PLUS

Potassium caseinate developed for treatment of oxidation phenomena and maderization in musts and wines.

Substance from cow's milk presenting a potential allergenicity. The use of this product may cause an «allergen» labeling.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.

In accordance with the current EU regulation n° 2019/934 and the Food Chemical Codex (FCC).

SPECIFICATIONS

CASEI PLUS is obtained from fresh, skimmed and pasteurised milk. It is presented in white powder form, with no odour or taste. Thanks to its considerable purity and high protein concentration, it is more active than ordinary soluble caseinates. Its production method guarantees easy solubilisation and good wettability, facilitating preparation and its reaction with wine or must. The absence of potassium bicarbonate brings about no acid-base balance modification, and therefore no chemical pH variation.

OENOLOGICAL APPLICATIONS

- In the case of oxidised wines (browning), **CASEI PLUS** decolours the wine, contributing to colour refreshment while also refining gustatory characteristics.
- In the case of botrytised harvests, **CASEI PLUS** is recommended in the treatment of young white or rosé wines (and reds in certain cases) to decrease the oxidized character.
- **CASEI PLUS** is a clarification agent which contributes to preparing wine for filtration.
- **CASEI PLUS** produces a decrease in the iron content in white wines.

EXPERIMENTAL RESULTS

CASEI PLUS ensures efficient clarification and good lees settling.

| | CONTROL | CASEI PLUS 40 g/hL | CASEINE SOLUBLE 40 g/hL |
|-----------|---------|-----------------------|----------------------------|
| TURBIDITY | 58 | 5.1 | 8.2 |
| | 92 | 2.1 | 2.5 |

PHYSICAL CHARACTERISTICS

| | | | |
|--------------|-----------------|--------------------|-----------------------------|
| Aspect | powder | Taste, smell | fresh dairy produce |
| Colour | white to creamy | Solubility | colloidal solution in water |



LAFFORT

l'œnologie par nature

CHEMICAL ANALYSIS

| | |
|--------------------------|-------------|
| pH at 5 % | 6 - 8 ± 0.5 |
| Potassium (%) | < 2 |
| Humidity (%) | < 10 |
| Fat materials (%) | < 2 |
| Ashes (%) | < 7 |
| Total nitrogen (%) | > 13 |

| | |
|---------------------|-------|
| Lactose (%) | < 2 |
| Iron (ppm) | < 200 |
| Lead (ppm) | < 1 |
| Mercury (ppm) | < 1 |
| Arsenic (ppm) | < 3 |

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

Treatment can be implemented at each phase of vinification, on must and on wine. The more the product to be treated is clarified, the higher the efficiency of the treatment (enzyme-treated must, racked wine).

CASEI PLUS can be combined with other specific treatments such as oenological active charcoals and/or bentonites.

CASEI PLUS does not provoke overfining.

DOSAGE

Treatment dosages are previously specified by laboratory testing.

Recommended dosages of **CASEI PLUS** can be defined as follows:

- White or rosé wine clarification: 5 - 20 g/hL (50 - 200 ppm).
- Maderized wine treatment: 20 - 40 g/hL (200 - 400 ppm).
- Colour correction: 30 - 60 g/hL (300 - 600 ppm).

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IMPLEMENTATION

Dissolve **CASEI PLUS** in 10 times its weight in water, mixing until complete dissolution. It is recommended not to exceed 100 grams of product per litre, to facilitate effective incorporation and homogenisation into the wine.

Incorporate into the wine during a pumping over to ensure rapid and immediate mixing in the wine.

We recommend the use of an **OENODOSEUR** to incorporate **CASEI PLUS** for perfect homogenization.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 3 years.

PACKAGING

1 kg bag, 10 kg box.
5 kg bag, 10 kg box.
25 kg sack.

