

CASEINE SOLUBLE

Casein-based preparation intended for the preventative or curative treatment of oxidation in musts and white/rosé 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

Its specific formulation facilitates its preparation and solubilisation in wine.

OENOLOGICAL APPLICATIONS

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

PHYSICAL CHARACTERISTICS

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

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Lactose (%).....	< 2	Coliformes (/25 g).....	none
Humidity (%)	< 12	<i>E. coli</i> (/g)	none
Fat matter (%)	< 2	<i>Salmonella</i> (CFU/100 g).....	< 1
Ashes (%).....	< 23	<i>Staphylococcus</i> (CFU/g).....	≤ 1
Total nitrogen (%).....	> 13	Iron (ppm).....	< 200
Moulds (CFU/g)	< 10 ³	Arsenic (ppm).....	< 3
Viable micro-organisms (CFU/g)	< 3 x 10 ⁴	Lead (ppm).....	< 1
Lactic bacteria (CFU/g)	< 10 ²	Mercury (ppm).....	< 1
Acetic bacteria (CFU/g).....	< 10 ³	Cadmium (ppm)	< 1



LAFFORT

L'œnologie par nature

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).

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

CASEINE SOLUBLE does not generate over-fining, even at high dosages.

CASEINE SOLUBLE coagulates immediately on contact with wine; the efficiency of the treatment is linked to the complete and rapid homogenisation of the product in the wine.

IMPLEMENTATION

It is recommended to prepare the caseine soluble solution 1 hour before its usage, and to use it within the same day.

Dissolve **CASEINE SOLUBLE** in 10 times its weight in water (1 kg / 10 litres of water). Never dissolve the preparation directly in the wine, as this will provoke immediate coagulation.

Mix vigorously, avoiding foam formation.

Slowly and regularly incorporate using an **OENODOSEUR** to ensure perfect homogenization in the wine, or by means of a pump-over.

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: 2 years.

DOSAGE

- Treatment dosages are previously specified by laboratory testing.

Recommended dosages of **CASEINE SOLUBLE** can be defined as follows:

- Preventative treatment: 20 – 30 g/hL (200 - 300 ppm).
- Curative treatment: 30 – 60 g/hL (300 - 600 ppm).

PACKAGING

- 1 kg bag, 10 kg box.
- 20 kg bag.

