VEGECOLL® LIQUIDE

VEGETAL CLARIFICATION

Liquid preparation of 5% of potato protein isolate.
Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.
In accordance with the regulation (EC) n° 606/2009.

SPECIFICATIONS AND OENOLOGICAL PROPERTIES

Developed by the LAFFORT® R&D team, VEGECOLL® LIQUIDE is a clarification agent produced from vegetal protein extracted from potato. Potato is naturally rich in protein with extremely high Zeta potential making it one of the most reactive proteins in oenology. The patented production process of VEGECOLL® preserves the concentration and the reactivity of the proteins.

VEGECOLL® LIQUIDE allows fast flocculation and a good lees compaction. It also decreases the concentration in oxidised and oxidisable phenolic compounds.

• Inline fining of wines: Due to its exceptional reactivity and its weak clogging power, VEGECOLL®, is the only protein-based fining agent qualified by Bucher Vaslin and compatible with its Flavy FX ICS filter for the process of inline fining of red and rosé wines. Resulting from this synergy, Flavy VEGECOLL® process allows, in one single operation, to clarify, to stabilise and to improve the filterability of treated wines.

PHYSICAL CHARACTERISTICS

Aspect .......................................................... liquid
Density .......................................................... 1025 ± 5
Colour .......................................................... Light yellow

CHEMICAL ANALYSIS

pH .......................................................... 2.3 ± 0.2
Sulphur dioxide .............................................. 3.5 ± 0.5 g/L
Dry extract ...................................................... < 8%
Ashes .......................................................... < 2%
Arsenic .......................................................... < 3 ppm
Cadmium ...................................................... < 1 ppm

Chrome .......................................................... < 10 ppm
Copper .......................................................... < 35 ppm
Iron .............................................................. < 300 ppm
Mercury .......................................................... < 1 ppm
Lead ............................................................ < 5 ppm
Zinc ............................................................ < 50 ppm

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

• In flotation, treat juice with VEGECOLL® LIQUIDE on confirmation of depectinisation (with PECTIN TEST). Distribute well in the juice.

DOSAGE

• White and rosé juice flotation: 60 - 200 mL/hL.
• Maximum legal dosage: (International Code of Oenological practices-OIV: 1000 mL/hL.)
IMPLEMENTATION
Homogenise VEGECOLL® LIQUIDE before incorporation. Dose VEGECOLL® LIQUIDE during flotation or mix well in tank.

STORAGE
• Store in original sealed packages, away from light in a cool dry place (between 4°C to 12°C) and odour-free environment.
• Once opened, packages should be used as quickly as possible.
• Optimal date of use: 6 months.

PACKAGING
21 kg (20L) Jerrican.

The information shown above reflects the current state of our knowledge. It is given without commitment or guarantee since the conditions of use are beyond our control. It does not release the user from legal compliance and safety advice given.