

# VEGEFLOT® LIQUIDE

Vegetable proteins (patatin and pea) liquid preparation (10 %) for must and wine fining.  
*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.*  
*In accordance with the regulation (EU) 2019/934.*

## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

- **VEGEFLOT® LIQUIDE** is a formulation that combines a high flocculation rate with a broad spectrum of action on phenolic compounds.
- This particularity allows its use on all types of musts whether it is white or rosé, and is particularly suitable for flotation, increasing its clarity and reducing its colloidal load.
- The presence of patatin helps to reduce the early risk of wine oxidation by reducing the oxidative or oxidisable phenolic compounds of the must.

## PHYSICAL CHARACTERISTICS

Aspect .....	liquid	Colour .....	light yellow
Density (g/L) .....	1030 ± 5		

## CHEMICAL ANALYSIS

pH .....	2.5 - 2.8	Chromium (ppm) .....	< 10
SO <sub>2</sub> (g/L) .....	2.5 ± 0.3	Copper (ppm) .....	< 35
<u>Analysis of vegetal proteins:</u>		Mercury (ppm) .....	< 1
Ashes (%) .....	< 8	Lead (ppm) .....	< 5
Iron (ppm) .....	< 300	Arsenic (ppm) .....	< 3
Zinc (ppm) .....	< 150	Cadmium (ppm) .....	< 1

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

- In flotation, treat juice after the confirmation of depectinisation (using the PECTIN TEST).

### DOSAGE

- White and rosé musts: 100 - 400 mL/hL.
- Flotation: 100 - 200 mL/hL.
- Wines: 50 - 100 mL/hL.
- **EU Regulation: Maximum legal dosage : 500 mL/hL.**

## IMPLEMENTATION

Mix the **VEGEFLOT® LIQUIDE** solution well. Ensure a homogeneous incorporation in tank.



**LAFFORT**  
*l'œnologie par nature*

## STORAGE RECOMMENDATION

- 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: 18 months.
- Do not use opened packaging.

## PACKAGING

20.5 L jerrican.

