



VEGEMUST®

Clarification agent based on vegetable proteins (patatins and pea).

*Suitable for the preparation of products intended for direct human consumption, in the scope of regulated use in oenology.
Complies with Commission Regulation (EU) 2019/934.*

FINING

SPECIFIC CHARACTERISTICS AND OENOLOGICAL PROPERTIES

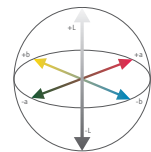
VEGEMUST® is a specific combination of pure vegetable proteins with a high flocculation capacity, suitable for static cold settling and fining in fermentation of white and rosé wines.

- High Zêta potential, synergistic effect of the proteins.
- Promotes elimination of oxidised/oxidisable phenolic compounds.
- The presence of patatin helps to reduce the risk of wine oxidation at an early stage, by lowering the concentration of oxidised or oxidisable phenolic compounds in the must.

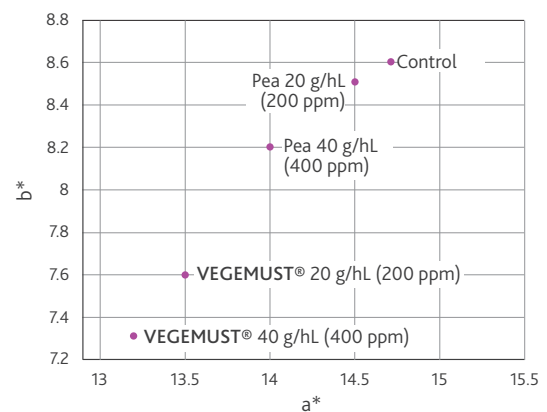
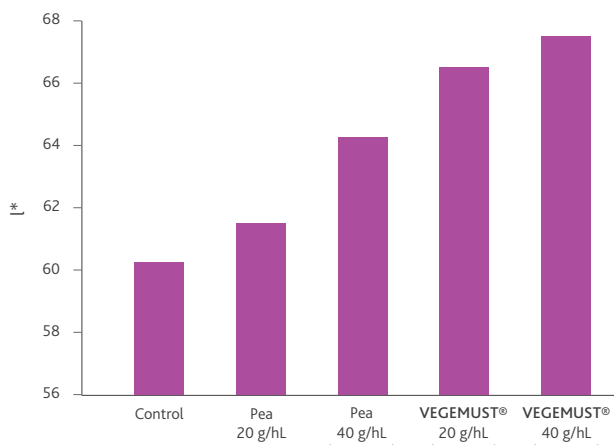
EXPERIMENTAL RESULTS

CIELAB colour space: colour space used to characterise the colours of musts and wines.

For fining white or rosé musts and wines, the aim is to $\nearrow L^*$ (increased clarity) and $\searrow a^*$ and b^* (decrease in red and orange colours).



CIELAB - The $L^*a^*b^*$ colour space



*Addition of fining products a third of the way through fermentation, Grenache rosé, 2020
Greater effectiveness of **VEGEMUST®** compared with a pea protein, for the decrease in colour and the increase in clarity.*



LAFFORT
l'œnologie par nature

PHYSICAL CHARACTERISTICS

Appearance powder Colour grey beige

CHEMICAL ANALYSIS

Humidity (%) <12	Copper (ppm) < 35
Ash (%) < 8	Iron (ppm) < 300
Arsenic (ppm) < 3	Mercury (ppm) < 1
Cadmium (ppm) < 1	Lead (ppm) < 5
Chromium (ppm) <10	Zinc (ppm) < 150

PROTOCOL FOR USE

DOSE

- White and rosé musts: 10 - 40 g/hL.
- Wine: 5 - 20 g/hL.

The dose recommendations are variable depending on the grape variety, the characteristics of the wine and the desired profile. Tests before addition will help to determine the correct and sufficient dose.

- EU regulations: Maximum dose: 50 g/hL.

ADDITION

Rehydrate **VEGEMUST®** in ten times its weight of water (1 kg for 10 Litres) before incorporation.

Stir moderately to avoid foam formation.

The solution should be used on the day of preparation. Never prepare the solution directly in wine, as this would cause direct flocculation with wine compounds.

After adding the product, pumping over is necessary to ensure thorough mixing.

STORAGE RECOMMENDATION

- Store off the ground in the original unopened packaging at a moderate temperature in a dry area not liable to impart odours.
- Optimal date of use: 3 years.

PACKAGING

1 kg bag, 10 kg box.
10 kg bag.

