



Solutions for wine making

Caséimix

Potassium Caseinate

Preventive or curative treatment against oxidation of musts and wines.

OENOLOGICAL BENEFITS

- > Thanks to its instant solubility, Caseimix can usually be prepared at the last moment. This permits to the user to be more flexible.
- > Very active, Caseimix has got a higher clarification power compared to the soluble casein, with 20 to 25% smaller doses.

QUANTITIES TO USE

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|---|---------------|
| > Clarification of white and rosé wines | 10 to 20 g/hl |
| > Preventive treatment against oxidation | 20 to 30 g/hl |
| > Improvement of color and organoleptic qualities
(oxidized wines, press-wines...) | 30 to 60g/hl |

INSTRUCTIONS FOR USE

- > Dissolve the necessary quantity of Caséimix in 10 times its weight of cold water. Then, add the solution to the must or the wine, preferably by pumping-over to allow immediate homogeneity.
- > We recommend you to use our oenological injector for clarifying agents.

PACKAGING

- > 1 kg sachet
- > 25 kg bag

STORAGE

- > 24 months in its original sachet hermetically sealed. Do not keep the product after opening.

