

# Caséimix

Caséimix is a preventive and curative treatment of oxidation of musts and of white and rosé wines.



## PRODUCT CHARACTERISTICS

- **Formulation:** Potassium caseinate instantly soluble (milk based product).
- **Enological benefits:** Caséimix is used to treat white and rosé musts and wines to **remove phenolic compounds** (especially oxidised and easily oxidisable polyphenols). Caséimix is instantly soluble and easy to use, and can be prepared just before use.  
Caséimix is **more active** than soluble caséine and can normally be used at a lower dosage. It is therefore more gentle on the wine and produces less lees.



## DIRECTIONS FOR USE

- Dissolve in 10 times its weight in cold water. The solution is immediately usable. Incorporate very slowly the solution into the must or the wine mixing it strongly, during a pump over, or with help of the fining agent injector.
- **Dosage:** *Preventive clarification:* 10 to 25 g/hL. *Oxidised wine treatment:* 30 to 75 g/hL. *Colour adjustment:* 30 to 60 g/hL.  
The doses are given as an indication. The optimal dose will be determined by a laboratory test or on the advice of your oenologist.



## SPECIFICATIONS

### PHYSICAL

- **Appearance & colour:** White powder

### CHEMICAL

- **Humidity:** < 6 %
- **pH 5 %:** 7 ± 0,5
- **Ashes:** < 6 %
- **Fat level:** < 2 %
- **Protéins:** > 84 %
- **Total nitrogen:** > 13 %

### LIMITS

- **Iron:** < 200 mg/kg
- **Arsenic:** < 3 mg/kg
- **Lead:** < 1 mg/kg
- **Mercury:** < 1 mg/kg
- **Potassium:** < 2 %



## PACKAGING & CONSERVATION

- Bags of 1 kg (in 10 kg box) and bags of 20 kg.
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.