



FINING AGENTS

PLANTIS AF-L

Vegan fining agent



COMPOSITION

Liquid preparation of pea protein (Pisum sativum), stabilized with E330, E414 and sulfur dioxide (< 0.3%).

GENERAL CHARACTERISTICS

Plantis AF-L is a non-allergenic pea protein preparation developed for the clarification and stabilization of wines.



Plantis AF-L is particularly effective in removing:

- oxidized and easily oxidizable phenolic substances, mainly catechins, responsible for browning, bitterness and loss of aromatics;
- tannins;
- iron.

Plantis AF-L can be used in the production of organic wines in accordance with EU Regulation and in the production of wines destined for consumption by vegetarians and vegans.



APPLICATIONS

Clarification and stabilization of wines.

To improve Plantis AF-L clarification effect, its use in combination with bentonite (Pluxbenton N, Bentolit Super, Pluxcompact or Pharmabent) is recommended.



DOSAGE

Wine: 20 - 80 mL/hL

Preliminary laboratory trials are recommended to determine the correct dosage.



INSTRUCTIONS FOR USE

Shake well before use.

Add directly to wine while pumping over, using a Venturi tube or dosing pump.

For maximum effectiveness, it is recommended to add the product in at least half the volume to be treated.



PACKAGING AND STORAGE CONDITIONS

20 kg

Sealed package: store in a cool, dry and well-ventilated area.

Opened package: carefully reseal and store as indicated above.



COMPLIANCE

The product is in compliance with the following specifications:

Codex Œnologique International

Product approved for winemaking in accordance with:

Reg. (EU) 2019/934 and subsequent amendments

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.