








FINING AGENTS

PROTOMIX AF

Allergen-free fining agent

	<p>COMPOSITION Bentonite, PVPP, pea protein, cellulose.</p>
	<p>GENERAL CHARACTERISTICS Protomix AF is a new fining coadjunct in Enartis' "Allergen-Free" line for clarification and stabilization of must and wine. Protomix AF takes advantage of the synergy between its ingredients which selectively adsorb the main substances responsible for phenolic and protein instability of wine. When used in the clarification of must, Protomix AF promotes regular and complete fermentation kinetics by removing medium chain fatty acid inhibitors of fermentation. The protein fraction and PVPP reduce catechin content (which causes oxidation and bitter taste), ensuring fresh color and aromas and better taste balance. Bentonite eliminates unstable proteins and limits the action of oxidasic enzymes present in grapes. Finally, Protomix AF assures good clarification and improves the filterability of wine. When used in wine, Protomix AF prevents and treats oxidation (the cause of browning and loss of aromas), contributes to protein stability and has excellent clarifying action. The rapid settling and excellent lees compaction reduce wine losses and optimize labor in the cellar. Protomix AF can also be used in the treatment of wines that have had a stuck fermentation, or that need to be re-fermented because it eliminates the substances which could inhibit the development of yeast.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Clarification and stabilization of must and wine ▪ Prevention of wine oxidation ▪ Pinking prevention ▪ Sensory improvement: enhanced aromatic cleanliness and taste balance, reduced bitterness
	<p>DOSAGE Must: 50-100 g/hL (4.2-8.4 lb/1000 gal) Wine: 30-100 g/hL (2.5-8.4 lb/1000 gal) Maximum legal dosage in USA: 250 g/hL (21 lb/1000 gal)</p>
	<p>INSTRUCTIONS FOR USE Dissolve in 10 parts water and mix avoiding clump formation. Allow to swell for about 6 hours. Mix again and add uniformly to must or wine during pump-over, preferably using a metering pump or Venturi tube.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 10 kg Sealed package: store in a cool, dry and well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>
	<p>COMPLIANCE Product made of raw materials that are approved for winemaking in accordance with:</p> <ul style="list-style-type: none"> ▪ Codex Œnologique International ▪ Reg. (EU) 2019/934 and subsequent amendments ▪ Product approved for winemaking by the TTB under 27 CFR § 24.250.

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.