








**FINING AGENTS**

**PROTOMIX AF**

Allergen free fining agent

	<p><b>COMPOSITION</b> Bentonite, PVPP, pea protein, cellulose.</p>
	<p><b>GENERAL CHARACTERISTICS</b> Protomix AF is a new fining coadjunct in Enartis' "Allergen Free" line 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><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>▪ Clarification and stabilization of must and wine</li> <li>▪ Prevention of wine oxidation</li> <li>▪ Pinking prevention</li> <li>▪ Sensory improvement: enhanced aromatic cleanliness and taste balance, reduced bitterness</li> </ul>
	<p><b>DOSAGE</b> 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 for the European Union: 250 g/hL</p>
	<p><b>INSTRUCTIONS FOR USE</b> 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><b>PACKAGING AND STORAGE CONDITIONS</b> 10 kg Sealed package: store in a cool, dry and well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>
	<p><b>COMPLIANCE</b> The product is in compliance with the following specifications: Codex Oenologique International Product approved for winemaking in accordance with: Reg. (EU) 2019/934 TB Status: This product can be used for experimental use under 27 CFR 24.249. Legal limit: 3600 g/hL [PVPP used shall not exceed 719 g/hL (60 lb/1000 gal) and shall be removed during filtration.]</p>

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.