

Clarifying Agent

PROTOMIX G

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FINING - STABILIZING AGENT

COMPOSITION

Bentonite, potassium caseinate, cellulose.

GENERAL FEATURES

Appearance: homogeneous white-beige powder.

PROTOMIX G is a highly efficient fining-stabilizing agent that utilizes the synergy between the winemaking aids of which it is comprised to selectively adsorb substances that cause phenol and protein instability.

When used during fermentation or juice settling, **PROTOMIX G** also displays a detoxifying action and eliminates compounds that can interfere with regular and complete sugar depletion.

Specifically, bentonite eliminates unstable proteins and oxidases that may be present in grapes. Casein removes catechins and phenolic compounds that are involved in the oxidation process, helps obtain younger-appearing color and produces fresher and cleaner aromas. Cellulose removes compounds such as medium-chain fatty acids (especially C8 and C10) and their esters that are considered responsible for sluggish and stuck fermentation.

The use of **PROTOMIX G** after alcoholic fermentation selectively removes phenolic compounds that are sensitive to oxidation.

PROTOMIX G guarantees fast settling, compact lees, lower wine losses, and therefore substantial cost savings.

APPLICATIONS

During juice settling: **PROTOMIX G** improves juice clarification, reduces the content of pesticides that can interfere with regular and complete fermentations as well as improves wine phenolic and protein stability.

In fermentation: **PROTOMIX G** physically supports yeast, eliminates compounds produced during fermentation that are toxic to yeast, improves stability and aromatic cleanliness and helps with clarification and lees compaction at the end of fermentation.

In wine: **PROTOMIX G** aids in clarification, improves protein and phenolic stability and reduces wine susceptibility to oxidation.

DOSAGE

50 – 100 g/hL (4 - 8 lb/1000 gal) in fermentation 30 – 100 g/hL (2.4 – 8 lb/1000 gal) in wine

INSTRUCTIONS FOR USE

Disperse **PROTOMIX G** in cold water at a ratio of 1 to 10, stirring continuously and slowly to reduce foam formation. Add to volume to be treated through a Venturi tube or dosing pump.

PACKAGING AND STORAGE

15 Kg

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

Opened package: carefully reseal and store as indicated above.

<u>Product made by raw material that is in compliance with the following specifications:</u>

Codex Oenologique International

Product approved for winemaking, in accordance with:

Reg. (EC) N. 606/2009

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The indications supplied are based on our current knowledge and experience, but do not relieve the user from adopting the necessary safety precautions or from the responsibility of using the product properly.