



# PLANTIS AF-P

## **FINING & STABILIZING AGENT**

### COMPOSITION

Pure potato protein, stabilized with SO<sub>2</sub>.

### GENERAL FEATURES

**PLANTIS AF-P** is a clarifying coadjunct 100% obtained from potato protein, free of allergenic protein.

The absence of products of animal origin allows **PLANTIS AF-P** to be used in the production of wines destined for consumption by vegetarians and vegans.

### APPLICATIONS

**PLANTIS AF-P** can be used:

- for the clarification of juice, also by flotation;
- for improving clarity and filterability of white, red and rosé wines;
- for reducing the astringency of red wines;
- for treating oxidized wines or wines sensitive to oxidation.

### DOSAGES

5-30 g/hl (04-2.5 lb/1000 gal)

In order to determine the correct dosage to be used, it is recommended that laboratory trials be conducted with various amounts of **PLANTIS AF-P**.

### INSTRUCTIONS FOR USE

Dissolve in water at the ratio of 1 to 10, stirring continuously and slowly to reduce lumps formation. Add the resulting solution to the wine using a Venturi tube or dosing pump during a pump-over. For maximum effect, the addition must be made to at least half of the volume to be treated. Attention: the prepared **PLANTIS AF-P** solution cannot be stored and must be used immediately.

### PACKAGING AND STORAGE CONDITIONS

1-10 kg

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

Open package: carefully reseal and store as indicated above.

Product is in compliance with the following specifications:

Codex Œnologique International

Product approved for winemaking, in accordance with:

Reg. (EC) N. 606/2009