Inspiring innovation.

## PREPARING LAB BENCH TRIALS

Bench trials are essential to determine proper dosing and the efficiency of a treatment (addition of fining agents, addition of tannins or polysaccharides). To set-up bench trials, follow these steps:

- Prepare $1 \%(1 \mathrm{~g}$ in 100 mL$), 2 \%(2 \mathrm{~g} \mathrm{in} 100 \mathrm{~mL})$ or $5 \%(5 \mathrm{~g}$ in 100 mL$)$ treatment solutions of the product to be tested:
- For fining agents: prepare solution in water as recommended in the Technical Data Sheet
- For tannins: prepare solution in neutral alcohol-water solution (~ 13\%)
- For polysaccharides, prepare solution in warm water, let rehydrate for two hours and allow to cool down before use
- For liquid products: use solution as it is or dilute if necessary
- Label each sample bottle. Keep one untreated sample as a control.
- Fill samples with wine up to $80 \%$ of final volume, leaving space for the addition.
- Add the treatment solution. Refer to Table 1 for volume of a $1 \%$ solution to add into wine. Refer to Table 2 for liquid products.
- Mix after addition, top each bottle with wine and mix again.
- For fining agents:
- Store in refrigerator for settling (usually 1-2 days). Let come to room temperature before evaluating.
- For tannins, polysaccharides and gum Arabic: wines can be tasted immediately after addition.

| ADDITION RATE | WINE SAMPLE VOLUME |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | 30 mL | 50 mL | 100 mL | 125 mL | 375 mL | 750 mL |
| $5 \mathrm{~g} / \mathrm{hL}$ | 0.15 | 0.25 | 0.50 | 0.62 | 1.87 | 3.75 |
| $7 \mathrm{~g} / \mathrm{hL}$ | 0.21 | 0.35 | 0.70 | 0.87 | 2.62 | 5.25 |
| $10 \mathrm{~g} / \mathrm{hL}$ | 0.30 | 0.50 | 1.00 | 1.25 | 3.75 | 7.50 |
| $15 \mathrm{~g} / \mathrm{hL}$ | 0.45 | 0.75 | 1.50 | 1.87 | 5.62 | 11.25 |
| $20 \mathrm{~g} / \mathrm{hL}$ | 0.60 | 1.00 | 2.00 | 2.50 | 7.50 | 15.00 |
| $25 \mathrm{~g} / \mathrm{hL}$ | 0.75 | 1.25 | 2.50 | 3.12 | 9.37 | 18.75 |

Table 1: Volume (mL) of $1 \%$ solution needed to treat wine sample at the desired addition rate.

| ADDITION RATE | WINE SAMPLE VOLUME |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | 30 mL | 50 mL | 100 mL | 125 mL | 375 mL | 750 mL |
| $50 \mathrm{~mL} / \mathrm{hL}$ | 0.015 | 0.025 | 0.050 | 0.063 | 0.188 | 0.375 |
| $75 \mathrm{~mL} / \mathrm{hL}$ | 0.023 | 0.038 | 0.075 | 0.094 | 0.281 | 0.563 |
| $100 \mathrm{~mL} / \mathrm{hL}$ | 0.03 | 0.05 | 0.10 | 0.13 | 0.38 | 0.75 |
| $125 \mathrm{~mL} / \mathrm{hL}$ | 0.04 | 0.06 | 0.13 | 0.16 | 0.47 | 0.94 |
| $150 \mathrm{~mL} / \mathrm{hL}$ | 0.05 | 0.08 | 0.15 | 0.19 | 0.56 | 1.13 |

Table 2: Volume ( mL ) of liquid product needed to treat wine sample at the desired addition rate.

[^0] necessary safety precautions or from the responsibility of using the product(s) properly.

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[^0]:    The indications supplied are based on our current knowledge and experience, but do not relieve the user from adopting the

