

Aleaclar P

COMPOSITION

Pure pea protein.

GENERAL CHARACTERISTICS

Appearance: homogeneous beige-colored powder.

ALEACLAR P is an **ALLERGEN-FREE** clarifier based on plant proteins, obtained from non-genetically modified peas.

APPLICATIONS

In fermenting musts, treatment with **ALEACLAR P** assists flotation and sedimentation processes. In white and rosé musts, the action of plant proteins allows selective adsorption of oxidized and oxidizable fractions, contributing to organoleptic improvement of the product.

The use of **ALEACLAR P** in association with silica gel and/or bentonite, allows a clarification action on the oxidized fractions, consequently improving the aromatic bouquet and color of the treated wine, while reducing the risks of overcollation resulting from clarification by traditional methods.

RECOMMENDED DOSAGES

10 to 40 g/hl in musts and in refermentation.

5 to 30 g/hl on wines.

MODE OF USE

Disperse **ALEACLAR P** in water, at a ratio of 1:10, stirring well in order to avoid the formation of lumps, then add to the mass, taking care to homogenize thoroughly.

PACKAGES AVAILABLE

Bag 1 kg 5 kg bag

STORAGE CONDITIONS

Unopened package: store in a cool (temperature below 25°C), dry and ventilated place.

Open package: close tightly and store as indicated above.

Exclusively for oenological and professional use - Reg. (EU) 2022/68

Product obtained from raw materials in accordance with O.I.V. International Oenological Codex

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