



CASEINATO di potassio

COMPOSITION

Potassium caseinate with a high degree of purity.

GENERAL CHARACTERISTICS

Appearance: Microgranular powder with a creamy-white color and faint milk odor.

Potassium Caseinate does not contain any preservatives. It acts preventively and curatively on oxidizable and oxidized components.

APPLICATIONS

In fermentation - **Potassium Caseinate** enables rapid and complete fermentation, producing a wine with a finer and more delicate organoleptic profile.

In clarification - **Potassium Caseinate** ensures optimal clarification of the product and improves its organoleptic characteristics by acting mainly on cleaning the aromas and enhancing the primary aromas of the grape variety.

Due to its adsorption capacity towards certain metals (Fe and Cu in particular) and polyphenolic substances, it is used in the chemical-physical stabilization of wines. Particularly suitable in the preparation of sparkling wine bases.

In the treatment of prematurely aged and oxidized wines - Thanks to its ability to remove both oxidized and oxidizable polyphenols, **Potassium Caseinate** induces a marked attenuation of maderization and promotes the recovery of the aromatic characteristics of the product.

RECOMMENDED DOSAGES

30-100 g/hl on must in clarification

10-40 g/hl in fermentation

10-80 g/hl on wine

40-100 g/hl for the treatment of oxidized wines

MODE OF USE

Disperse the **Potassium Caseinate** in cold water at a ratio of 1:20 beforehand, under continuous agitation, to prevent any lumps from forming. Allow the resulting solution to rest for 2-3 hours and add it to the must or wine being pumped over, via metering pump or Venturi tube, taking care to dose it over at least 50 percent of the mass.

PACKAGES AVAILABLE

100 g bag 250 g bag Bag 1 kg 25 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

Contains allergens: MILK and its derivatives

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Capitale sociale € 40.000,00 i.v.

