Aleaclar NATUPRO



COMPOSITION

100% pure pea protein

GENERAL CHARACTERISTICS

Appearance: homogeneous beige-colored powder.

ALEACLAR NATUPRO is an **ALLERGEN-FREE** clarifier based on obtained through a natural extraction process (from non-genetically modified peas).

APPLICATIONS

In fermenting musts, treatment with ALEACLAR NATUPRO 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 NATUPRO 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 overcollage 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 NATUPRO 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

500 g 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

Product suitable for the production of Organic Wines, according to Reg. (EC) 834/2007, Reg. (EC) 889/2008,

Reg EU 2018/848, Reg EU 2021/1165 and D.M. 8 May 2018

Inspection body authorized by MiPAAF: IT-BIO-004
Controlled Operator No. 48194



Capitale sociale € 40.000,00 i.v.

Via Sandro Pertini, 12



