

TECHNICAL DATA SHEET

VINOPROTECT®

FORMULATION

Carboxymethylcellulose gum solution - Cellulose gum – E466

FIELD OF APPLICATION

To prevent the precipitation of potasio bitartrates.

APPLICATION RATE AND DIRECTIONS FOR USE

From 14 to 20cL/hL = from 7 to 10g/hL depending on wine instability.
Maximum legal dosage 20cL/hL (10g/hL)

- > Dissolve in wine and add it using a metering pump during a pumping over.
Add Vinoprotect 24 hours before bottling on clarified and pre-filtered wine if necessary.
- > For sparkling wines, Vinoprotect is added at the tirage or disgorging.

General Precautions :

- > Use Vinoprotect on wines previously stabilized against protein haze.
- > Do not use on wine stabilized with Lysozyme.

Rosé and red wines precautions: Vinoprotect may cause an increase of viscosity by partnering with tannins at low temperature and thus cause a color fall and filtration problems. Preliminary tests are necessary .

SPECIFICATIONS

Aspect	Liquide	Arsenic	< 3 ppm
Color	Very light yellow	Cadmium	< 1 ppm
pH	3,8± 0,2	Lead	< 2 ppm
Molecular weight	30 000 – 50 000	Sodium	< 12,4 %
SO2	2g/L ± 0.5	Mercury	< 1 ppm
Citric Acid	4g/L	Free Sodium Glycolate	< 0,4 %
Degree of substitution	0,6-0,9	Sodium chloride	< 0,5 %
Ashes	5 - 10 g/100g		

STORAGE

Store in original, sealed packaging in a cool and dry place between 5 and 25°C Respect the shelf life of the product : 18 months.

PACKAGING

5kg, 20kg, 1000kg

**IN ACCORDANCE WITH THE CURRENT INTERNATIONAL OENOLOGICAL CODEX –
FOR OENOLOGICAL USAGE FOR THE ELABORATION OF PRODUCTS
INTENDED FOR DIRECT HUMAN CONSUMPTION**

GR_27/04/2011

