



VEGEFLOT®

Vegetable protein-based fining agent : patatin and pea.

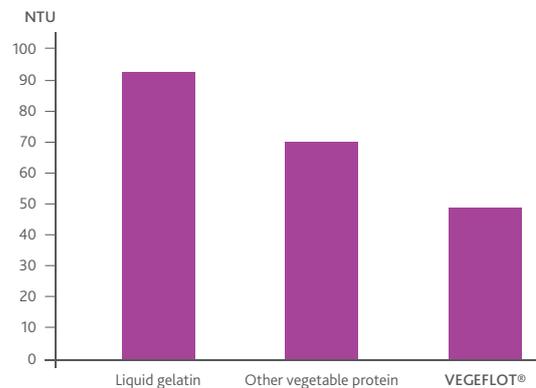
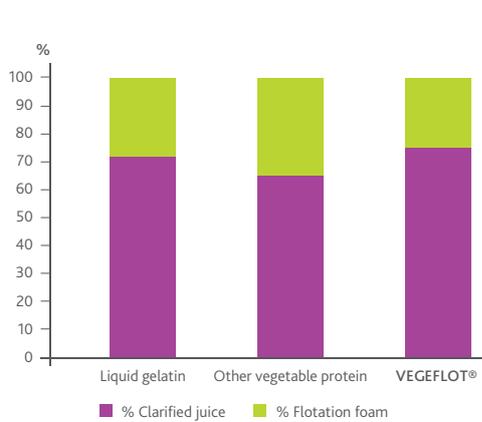
Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.
Allergen Free. In accordance with the regulation (EU) 2019/934.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

- VEGEFLOT® is a non-allergenic formulation that combines a high flocculation rate with a broad spectrum of action on phenolic compounds.
- This particularity allows its use on all types of musts whether it is white or rosé, and is particularly suitable for flotation, increasing its clarity and reducing its colloidal load.
- The presence of patatin helps to reduce the early risk of wine oxidation by reducing the oxidative or oxidisable phenolic compounds of the must.

EXPERIMENTAL RESULTS

- Distribution volume of juice after flotation
- Turbidity of the flotated must



Better juice yield and strong clarification of the liquid phase.

Flotation of Airén must (pressure of 5 Bar, after depectinisation with LAFAZYM® CL at 4 g/hL (40 ppm), 150 min).

PHYSICAL CHARACTERISTICS

Aspect powder Colour grey beige



CHEMICAL ANALYSIS

Humidity (%)	< 12	Copper (ppm)	< 35
Ashes (%)	< 8	Iron (ppm)	< 300
Arsenic (ppm)	< 3	Mercury (ppm)	< 1
Cadmium (ppm)	< 1	Lead (ppm)	< 5
Chromium (ppm)	< 10	Zinc (ppm)	< 150

PROTOCOL FOR USE

DOSAGE

- White and rosé juices: 10 - 40 g/hL (100 - 400 ppm).
 - Flotation: 8 - 20 g/hL (80 - 200 ppm).
 - Wine: 5 - 20 g/hL (50 - 200 ppm)
- Dosage recommendations depend on grape variety, wine characteristics and type of profile wanted. Trials with a wide range of dosages are highly recommended.

- **EU Regulation: Maximum legal dosage: 50 g/hL (500 ppm).**

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 3 years.

IMPLEMENTATION

- Rehydrate **VEGEFLOT®** in 10 times its weight in water (1 kg for 10 L of water) before incorporation.
 - Strong agitation may induce foam formation. Use the emulsion within the same day of preparation.
- Do not prepare the solution directly in wine as it will flocculate with wine compounds.
- After incorporation, homogenise the product in wine with a pumping-over.**

PACKAGING

- 1 kg bags - 10 kg boxes.
- 10 kg bags.

