

INOFINE V

VINIFICATION - FINING

Vegetable proteins

In accordance with the International Oenological Codex

↓ OENOLOGICAL APPLICATIONS

INOFINE V is a formula made up exclusively of pea proteins, particularly used for applications involving must clarification and wine fining, in both cases combined with mineral-derived additives (bentonite or silica gel) or tannins.

This formula is used in the same way as gelatins. Coupled with a fining agent, it provides efficient suspended matter sedimentation in wines.

In laboratory trials and on wines, lees are shown to settle better in relation to fining procedures that use animal-origin fining agents.

INOFINE V has the advantage of containing none of the compounds listed as allergenic by the European directive 2007/68/CE (no casein or gluten).

↓ INSTRUCTIONS FOR USE

1 kg of **INOFINE V** is dispersed in 10 L of water to obtain a homogenous suspension, which is stored for the duration of the treatment (if necessary, use a homogenizer).

The mixture is slowly and homogeneously incorporated into the total volume of must or wine to be treated (it is advised to use a dosage pump or a DOSACOL).

Before **INOFINE V** add a fining agent is strongly recommended, such as :

- TANIN TC / SOLUTION TC,
- INOBENT
- GELOCOLLE

There are no motives against adding enzymes to the must before treatment (at least 2 hours at tank temperature).

↓ DOSE RATE

- 10 to 30 g/hL

For wine fining, it is recommended to carry out prior laboratory trials.

↓ PACKAGING AND STORAGE

- 1 kg, 5 kg and 15kg

Once prepared, the preparation must be used within the day.

Store at between 10 and 25 °C, away from air and light, in a dry odourless environment.

The optimal use-by-date for **INOFINE V** in its original packaging is indicated on the label.