

PHYTOKOLL™ App-L

Plant-based liquid fining agent

APPLICATION

Phytokoll App-L is the perfect mix of potato and pea protein. It benefits from the features of both by allowing the clarification and removal of oxidised colour fractions during the fining of musts and white and rosé wines. Phytokoll App-L, even at its highest dosage, does not transmit off-flavours to the treated products.

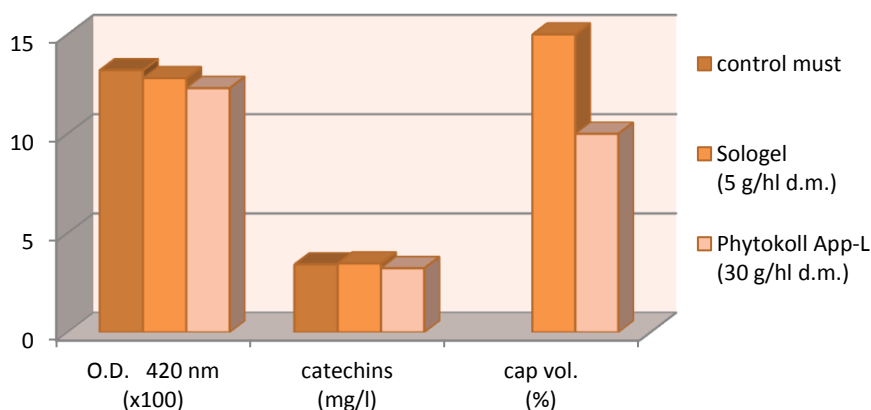
Must fining

The liquid formulation makes it particularly practical during the harvest, both for settling and flotation fining. In particular, it has proven effective in the flotation of difficult musts where the individual raw materials do not suffice for the formation of a sufficiently compact cap. When combined with Topgran+ (or Bentoflot), it makes it possible to further optimise performance and improve protein stability already in the must.

Wine fining

In wines, the action of Phytokoll App-L, together with Topgran+, guarantees:

- high clarifying power which facilitates the subsequent filtration operations;
- cleanliness of aroma;
- colour stabilisation in white and rosé wines, with the elimination of the most of oxidised and oxidisable polyphenolic fractions.



Phytokoll App-L allowed a greater removal of the catechins and a greater compactness of the cap compared to gelatine.

DOSAGE and INSTRUCTIONS FOR USE

50-150 g/hl.

Resuspend the product with vigorous stirring and add to the must or wine using a Venturi tube or dosing pump. In case of flotation add with dosing pump.

PACKAGING and STORAGE

20 kg buckets and 175 kg drums.

Store the unopened container in a cool, dry place. After opening, carefully close the container and store in the same way.



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