

PHYTOKOLL™ K

Chitosan and plant-based fining agent

APPLICATION

Phytokoll K combines the action of pre-activated chitosan and plant proteins in the fining of musts and white and rosé wines. In musts it can be used both in settling and in flotation fining. In this latter application the ascent speed rate of the cap is appreciable.

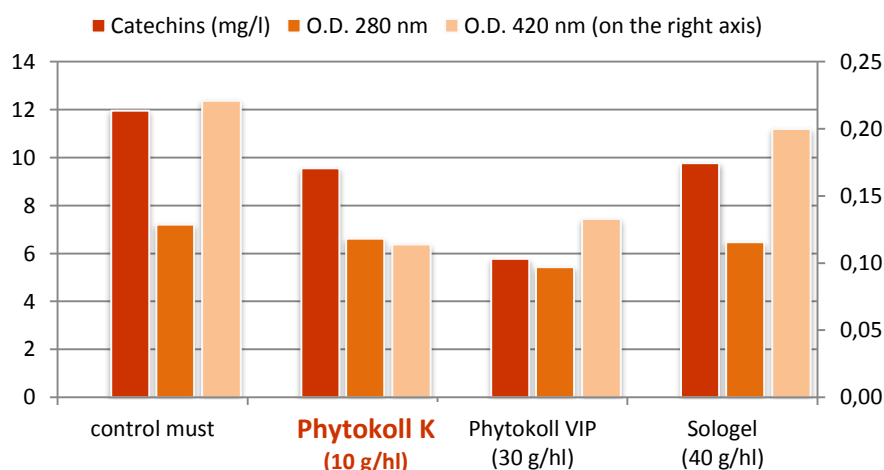
Both in musts and in wines it allows you to obtain:

- high clarity;
- effective removal of colour and oxidisable polyphenolic fractions (catechins and leucanthocyanins);
- thanks to the presence of chitosan, it contributes to microbiological control.

In general, fining with Phytokoll K helps to improve the shelf-life of the treated products.

When combined with Topgran+ (or Bentoflot in case of flotation), it makes it possible to further optimise the performance and to improve the protein stability already in the must.

Phytokoll K is excellent in fining vegan and allergen-free products, as well as organic ones.



Effect on the colour of Phytokoll K in Muscat must flotation.

The reduction of total polyphenols (280 nm O.D.) and yellow colour (420 nm O.D.) is comparable to that of Phytokoll Vip and higher than that obtained with gelatine.

DOSAGE

5-20 g/hl.

PACKAGING

500 g and 15 kg bags.