



MICRON 96

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 Extremely soluble caseinate



→ TECHNICAL DESCRIPTION

Micron 96 is a pure protein preparation suitably micronized and made extremely soluble by physical processes for the obtainment of the best oenological results. It represents the most recent achievements in perfecting soluble casein-based products. **Micron 96** carries out a selective deodorization by eliminating the anomalous odours only (from oxidation, madeirization and rot), and by enhancing the natural aromas and bouquet. **Micron 96** can thus replace, to advantage, the deodorizing charcoals which eliminate both anomalous smells and natural aromas indiscriminately.

Micron 96 acts by adsorbing the oxidized, unstable phenols while leaving intact the colouring components which confer the greenish hues. In this way it contributes decisively to the chimica and organoleptic stability of the treated product.

Micron 96 considerably reduces the content of iron and copper, which are oxidation catalysts. Its action is proportionally higher on must and wines with larger quantities of these metals. The many advantages gained by using **Micron 96** in winemaking lie mainly in its particular capacity for absorbing proanthocyanidins and the monomer catechins in white wine production. Because of the high oxidative stability and the organoleptic improvement obtained by using **Micron 96**, wines which have aged prematurely can be rejuvenated without endangering any of the desirable characteristics achieved through the ageing process. **Micron 96** is generally used for clarifications in conjunction with bentonite with the result of speeding up the clarification while increasing the compactness of the sediment.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

High purity micronized potassium caseinate.

→ DOSAGE

In musts 50-100 grams per hectolitre. In wines 20-100 grams per hectolitre.

→ INSTRUCTIONS FOR USE

Dissolve in about 10-20 parts of cold water and add to the mass.

→ STORAGE AND PACKAGING

Store in a cool and dry place, away from direct sunlight and heat.

1 kg net packs in cartons containing 10 kg.
 20 kg net bags.

