VG-Pur

Clarifier based on vegetable proteins ideal for flotation

⇢ TECHNICAL DESCRIPTION

AEB's research centre has selected particular pea proteins, which due to their physio-chemical characteristics, have a specific reaction on the most astringent polyphenols. The new formulation makes it particularly suitable for flotation, guaranteeing large flocs that are able to carry out the process successfully.
Its ability to adsorb oxidized quinones and to form high-density flocs allows the product to be an excellent flotation aid.
The helical structure *(figure 2)* gives the pea protein its hydrophobic character and allows it to primarily bind with the more condensed polyphenols. The resulting complexes form hydrophilic parts and adsorb the small bitter and astringent tannins. A chain reaction will follow, permitting the elimination of very specific unwanted tannins that generate wine bitterness and hardness. The micro-granular formulation of **VG-Pur** makes it easy to use. It rapidly dissolves in water allowing **VG -Pur** to be simply and effectively utilised by the technician. The rapid dissolution in water allows the simple and effective manipulation of **VG-Pur**.

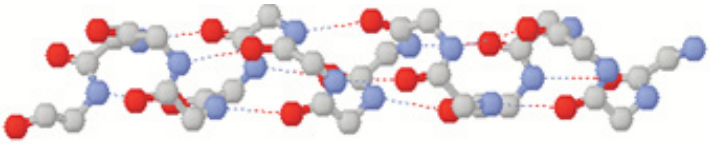

Figure 2: helical structure of pea protein.

⇢ COMPOSITION AND TECHNICAL CHARACTERISTICS

Vegetable proteins (pea proteins).

⇢ DOSAGE

10-50 g/hL.

⇢ INSTRUCTIONS FOR USE

Dissolve in 10 times its volume of cold water, re-incorporate with Venturi tube and homogenize the tank.

⇢ ADDITIONAL INFORMATION

VG-Pur can be used for the clarification of food liquids.

⇢ STORAGE AND PACKAGING

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

1 kg net packs in cartons containing 15 kg.
20 kg net bags.

Reference: VG-PUR_TDS_EN_0020518_OENO_Australia

AEB OCEANIA PTY LTD • 178A Wakaden Street, Griffith NSW 2680 (AU) • +61 1300 704 971 • aeboceania@aeb-group.com
www.aeb-group.com