



VEGA-GEL

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 Vegetable proteins for the clarification of musts, wines



→ TECHNICAL DESCRIPTION

In recent years there has been an increasing demand for vegetable proteins to be combined with electronegative colloids, such as silica and bentonite, for the clarification of musts and wines.

The research carried out by AEB focused on proteins extracted from potatoes and peas, particularly reactive towards the polyphenolic substances.

The synergistic action of these two compounds makes the product ideal for the clarification of must and wines difficult to be cleared, above all in combination with inorganic clarifiers; clarifications are quick, with compact lees which adhere to the bottom of the tanks.

In the static decanting of grape musts, **Vega-Gel** enables not only to achieve better technological results, but even a higher clarity degree. The clarity degree is higher than the one obtained with common vegetable proteins, the deposit is more compact and the clarification is carried out in times significantly lower.

Thanks to its reactivity, **Vega-Gel** can be successfully used during the flotation, alone or combined with bentonite or decolorizing carbon. **Vega-Gel** has a scarce reactivity towards the colouring matter and can be utilized with red and rose wines with no loss of the stable colour.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Vegetable proteins (pea and potato protein), excipient

→ DOSAGE

From 10 to 30 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve **Vega-Gel** in water at a ratio 1:15 and add it on line.

→ STORAGE AND PACKAGING

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

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

