



VE-GEL

Vegetable proteins for the clarification of musts and wines



→ TECHNICAL DESCRIPTION

The latest years have seen an increasing demand towards alternative products to animal-based proteins for the clarification of musts and wines and to meet such needs AEB created **Ve-Gel**, product based on vegetable and yeast proteins.

The synergic action of these two compounds makes the product ideal for the clarification of musts and wines difficult to be clarified, above all in combination with inorganic clarifiers (Spindasol, Bentogran).

The high reactivity of this protein complex towards bentonite and silica sol enables to obtain a quick clarification with compact deposits.

In the static settling of grape musts, **Ve-Gel** enables to obtain not only a better technological result, but also more favourable parameters. The clarification degree is higher than the one obtained with common vegetable proteins, the deposit is more compact and the clarification is carried out in a sensibly lower time. Thanks to its reactivity, **Ve-Gel** can be successfully utilized during flotation, alone or in association with bentonite. **Ve-Gel** has a low reactivity towards the colouring matter and can be used in red wines with no colour loss.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Vegetable proteins (pea proteins), inactivated yeast.

→ DOSAGE

From 10 to 50 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve **Ve-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.

