



# VE-GEL

Vegetable proteins for the clarification of musts and wines  
用于葡萄汁和葡萄酒澄清的植物蛋白



## → TECHNICAL DESCRIPTION 技术说明

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.

近年来，在葡萄汁和葡萄酒澄清方面，市场对动物蛋白替代产品的需求不断增加。为了满足这些需求，AEB研发了由植物蛋白和酵母蛋白制成的**Ve-Gel**。

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). 这两种复合物的协同作用，使本产品成为处理难以澄清的葡萄汁和葡萄酒的理想选择，特别是与无机澄清剂 ( Spindasol、Bentogran ) 结合使用效果更佳。

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

本蛋白质复合产品对膨润土和硅溶胶具有极高的反应性，澄清速度快、沉降物紧实。

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.

在葡萄汁的静止沉降中，使用**Ve-Gel**不仅可以获得更好的工艺效果，还能够获得更多良好的过滤参数。其澄清度高于使用普通植物蛋白的澄清处理，沉降物更加紧实，澄清用时显著缩短。得益于其反应性，**Ve-Gel**可以在浮起法澄清过程中单独使用或与膨润土结合使用。**Ve-Gel**对染色物质的反应性极低，可用于红葡萄酒的澄清，不会引起色泽减退。

## → COMPOSITION AND TECHNICAL CHARACTERISTICS 成分和技术特征

Vegetable proteins (pea proteins), inactivated yeast.  
植物蛋白 ( 豌豆蛋白 )、灭活酵母。

## → DOSAGE 用量

From 10 to 50 g/hL.  
10至50 g/hL。





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### → INSTRUCTIONS FOR USE 使用说明

Dissolve **Ve-Gel** in water at a ratio 1:15 and add it on line.  
按照1 : 15的比例，将Ve-Gel在水中溶解后在线添加。

### → STORAGE AND PACKAGING 储存方法和包装形式

Store in a cool dry place, away from direct sunlight and heat.  
存放在阴凉干燥处，避免阳光直射和高温。

1 kg net packs in cartons containing 15 kg.  
20 kg net bags.  
1 kg /包，每箱1 kg\*15包。  
20 kg/袋。

