



Clarifying Agent

PROTOMIX AF

Sheet Code: ProtomixAF/en

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CLARIFYING – STABILIZING ALLERGEN FREE

COMPOSIZIONE

Bentonite, PVPP, plant protein, cellulose.

GENERAL CHARACTERISTICS

Appearance: white-beige colored homogenous powder.

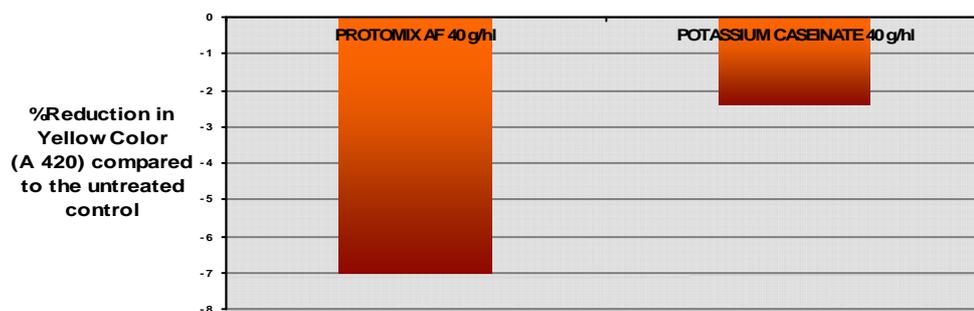
PROTOMIX AF is a new clarifying coadjunct in Enartis' **Allergen Free**™ line and is used to clean and stabilize musts and wines.

PROTOMIX AF takes advantage of the synergy between the coadjuncts which are used to accomplish selective adsorption of the main substances which are responsible for phenolic and protein instability of wine.

When used in must, whether in clarification or during the alcoholic fermentation, **PROTOMIX AF** guarantees regular fermentation kinetics by removing short-chain fatty acids which can inhibit the fermentation. The protein fraction and PVPP reduce the content of catechins and leucoanthocyanins, which cause oxidation and bitter taste, thus assuring fresh color and aromas and better gustatory equilibrium. Bentonite eliminates unstable proteins and limits the action of oxidative enzymes which are present in the grape. Finally, **PROTOMIX AF** assures good clarifying action and aids in filterability.

When used in wine, **PROTOMIX AF** is useful in preventing and curing the sudden onset of oxidation and the cause of darkening and loss of aromas; it contributes to protein stability and allows for optimum clarifying action. Rapid settling and optimum yeast lees compaction reduces wine loss and optimizes work in the winery.

PROTOMIX AF is also useful in the treatment of wines which have suffered a stuck fermentation or in wines which are to be refermented because it eliminates the substances which could inhibit development of the yeast. In these cases, it is recommended to combine the use of **PROTOMIX AF** with a fermentation activator such as **NUTRIFERM ENERGY**.



Comparison of the effectiveness of Protomix AF with potassium caseinate in the reduction of yellow color in a white must obtained from the Cortese grape.

APPLICATION

- Clarification and stabilization of musts and wines
- Fermentation coadjunct
- Treatment of oxidized wines

METHOD OF USE

Disperse **PROTOMIX AF** in cold water at a 1:10 ratio. Thoroughly mix and add to the volume to be treated using a Venturi tube or dosing pump during a pump-over.



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DOSAGE

From 50-100 g/hL (4.2-8.4 lbs/1000 gal) in musts and fermentation

From 30-100 g/hL (2.5-8.4 lbs/1000 gal) in wines

Maximum legal dosage for the European Union: 400 g/hL (33.6 lbs/1000 gal)

PACKAGING AND STORAGE CONDITIONS

10 kg (22,4 lbs) bag

Sealed package: keep the product in a fresh, dry, well-ventilated area.

Opened package: carefully reseal the package and keep it as above indicated.

Product made by raw material that is in compliance with the following specifications:

Codex Oenologique International

Dir. 2008/84/CE

Product approved for winemaking, in accordance with:

Reg. (CE) N. 606/2009

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The information reported here is based on our current understanding and experiences. The user of this product must comply with and use the appropriate safety procedures and must use the product properly and responsibly.