

# **OXYPROTECT**

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## **PROTECTION OF THE AROMAS**

### **SPECIAL PREPARATION CONTAINING INACTIVATED YEAST, SIGNIFICANTLY RICH IN PEPTIDES**

#### **PROPERTIES:**

**OXYPROTECT** is a specific preparation with inactivated yeasts, particularly rich in glutathion (3 %).

#### **CHARACTERISTICS**

- some fractions of these peptides (in particular glutathione) have a major influence on the protection of the colour of white and rosé wines,
- The anti-oxidative of the peptides brought by **OXYPROTECT** preserve the color and aromas of the red, white and rose wines, with **OXYPROTECT** the wine has a better resistance to oxidation.

#### **TO USE**

Dissolve **OXYPROTECT** in 5 times its volume of must and incorporate the solution into the tank during a pumping over (preferably before the yeast addition).

#### **DOSAGE**

From 250 to 350 ppm.

#### **STORAGE**

Sealed bags may be stored in a cold and dry place, away from contaminants and chemicals with intense odours. It is recommended using this product shortly after opening.

#### **PACKING**

Bag in aluminum of 1 kg, Box of 10 kg.

**CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX**