

PARADOXE VP

VEGETABLE PROTEIN FOR FINING AND CLARIFICATION – ALLERGEN FREE

PROPERTIES

PARADOXE VP contain no traces of GMO's or derivatives of gluten. It is cleared from the list of ingredients that contains allergens, as indicated on the label. **PARADOXE VP** is technically a "purified" vegetable protein from selections of *Pisum sativum*.

APPLICATION

PARADOXE VP contains only natural elements needed to flocculate unstable colloids with opposite charge to improve the filterability of the wine or must. **PARADOXE VP action is similar to Gelatine.**

Advantages of using **PARADOXE VP** for wine quality:

- Replaces the use of egg albumin and gelatine in wines and musts.
- Reduces the risk of over fining, because the fining is softer than gelatine and can be stopped with **PREDMICROTEC**.
- **PARADOXE VP** is a protein that combines with the unstable low molecular weight poly-phenols.
- **PARADOXE VP** improves and optimizes the working of **PARADOXE AF**.
- Develops a cleaner olfactory sensation.
- Reacts with bitter and astringent tannins, with consequent improvement of fruity aroma present in some wines.
- Improves the colour of young red wines.
- **PARADOXE VP** is 100% in accordance with Codex OIV.

DOSAGE

Wine: from 5 to 10 g/hL - Must: from 20 to 40 g/hL

For optimum results and very compact sediment, disperse the recommended dose directly in 10–20 parts of wine or water to be treated and add immediately to the tank, with continuous stirring for at least 15 minutes.

STORAGE

Keep in a cool, dark, odourless and dry place.

PARADOXE VP can be stored for a period exceeding 5 years from the date of production if stored correctly.

PACKING

PARADOXE VP is presented in 20 kg sacks, 15 kg boxes or plastic bag from 1 kg.

CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX