

## **PRED'CASEINE**

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**IT'S A POTASSIUM CASEINATE DEVELOPED FOR TREATMENT OF OXIDATION PHENOMENA AND MADERIZATION IN MUSTS AND WINES.**

### **PROPERTIES**

**PRED'CASEINE** is obtained from skimmed, fresh and pasteurized milk. It is presented in white powder form, with no odour or taste. Thanks to its considerable purity and high protein concentration, it is more active than ordinary soluble caseinates.

Its production method guarantees easy solubilisation and good wettability, facilitating preparation and its reaction with wine or must.

### **PRED'CASEINE :**

- In the case oxidized wines (browning), **PRED'CASEINE** decolours the wine, contributing to colour refreshment while also refining gustatory characteristics.
- In the case of botrytised harvests, **PRED'CASEINE** is recommended in the treatment of young white and rosé wines to decrease the oxidized character.
- **PRED'CASEINE** is a clarification agent which contributes to preparing wine for filtration
- Produces a decrease in the iron content in white wines

### **APPLICATION**

Dissolve in a ratio of 1 : 20 with tap water at room temperature – mixing in wine will result in immediate coagulation.

The dissolved casein must be introduced into the wine with an injector, or mixed in wine which is vigorously stirred.

### **DOSAGE**

20-100 g /hL

### **STORAGE**

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

Storage time : 24 months at temp <20°C

### **PACKING**

Package of 1kg and box of 15kg

**CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX**