



Fermo-Casein

Other Names

None

Description

Fermo-Casein is a potassium caseinate based fermentation aid. Based on the assumption that prevention is better than a cure, when used during fermentation, Fermo-Casein is designed to produce wines which are stable from all standpoints: catechins, proteins, polyphenols. The potassium caseinate adsorbs the oxidizable polyphenols, while the specially selected bentonite acts to stabilize the proteins in the must, in particular, the microproteins which may form during the latter stages of fermentation. The electrostatically charged cellulose fibers not only improve the action of the bentonite, but adsorb the fatty acids produced by the yeast during stressful fermentations. The result is a wine that is more brilliant, drinkable and stable over time.

Properties

- Potassium Caseinate
- Bentonite
- Cellulose Fibers
- Complies with E.C. food additive specifications and Codex Oenologique International

Directions for use

Dissolve the product in 10 parts cold water and add to the mass once fermentation has started. Add Fermo-Casein slowly to the tank as the product reacts on contact.

Hazard Warning

Eye and hand protection recommended.

Dosage

1 – 4 lbs / 1,000 gallons (0.45 kg – 1.8 kg / 1,000 gallons)

Packaging

25 Kg Bag