



Ovo-Pure

Other Names

Pure Egg Albumin

Description

Ovo Pure is a spray dried egg albumin obtained from fresh eggs. A special atomization process produces a very pure dry powder. Ovo Pure is designed to combine with polyphenols and unstable anthocyanins eliminating astringent tannins and the oxidizable color matter which may precipitate in the bottle. Ovo Pure is especially recommended for applications where gelatin or casein are too aggressive.

Properties

- Available in Powder or Granular Form
- pH in Suspension: 7.0
- Complies with E.C. food additive specifications and Codex Oenologique International
- Appearance: Pale Yellow Microcrystals
- Moisture: 3% Max

Directions for use

Dissolve the Ovo Pure in cold water at the ratio of 1:10. Add very slowly to the wine in order to avoid the formation of foam and to ensure adequate mixing.

Hazard Warning

Eye and hand protection recommended.

Dosage

1 / 4 – 3 lbs / 1,000 gallons in Red Wines (110 – 1300 grams / 1,000 gallons in Red Wines); 1 / 4 – 2 lbs / 1,000 gallons fermented or barrel aged White Wines (110 – 900 grams / 1,000 gallons fermented or barrel aged White Wines)

Packaging

1 Kg Packet or 10 Kg Bag.