

FINING AGENT

Fermo-Casein

Description

Fermo-Casein is a blended, potassium-caseinate-based fining agent for use both during and after fermentation. Based on the assumption that prevention is better than a cure; when used during fermentation, **Fermo-Casein** is designed to produce wines that are stable from all standpoints: catechins, proteins, & polyphenols.

Fermo-Casein can also be used post-fermentation as a fining agent due to its potassium caseinate content, while the bentonite fraction promotes settling and lees compaction. The result is a wine that is more brilliant, drinkable, and stable over time.

Properties

- Potassium caseinate – adsorbs the oxidizable polyphenols.
- Bentonite – specially selected bentonite acts to stabilize the proteins in the must; in particular, the microproteins that may form during the latter stages of fermentation.
- Cellulose fibers – electrostatically charged cellulose fibers not only improve the action of the bentonite but also bind the fatty acids produced by the yeast during stressful fermentations.

Use

Fermo-Casein is suitable for fining in both juice and wine for the removal of oxidizable polyphenols, haze-causing proteins, and overall fermentation health.

Dosage and Addition

Rate: 1–4 lb/1000 gal (10 –50 g/hL)

Dissolve the product in 10 parts clean, chlorine-free cold water and add to the tank once fermentation has started. Add slowly to the tank as the product reacts on contact.

Storage and Shelf Life

Store in original packaging in a cool, dry environment for up to 1 year. Carefully reseal the packaging in case of remaining product. The integrity of the product is guaranteed only if it is stored as indicated in this Technical Data Sheet.

Packaging

Fermo-Casein is available in 25 kg packaging.

Product for Enological Use Only

Non-GMO, Allergen-free

Complies with E.C. food additive specifications and *Codex Oenologique International*

Please refer to the SDS for safe handling requirements.