CHIARIFICANTI



PREMIUM® FISH

PROTEIN CLARIFIER



COMPOSITION

Pure animal isinglass gelatine. It contains fish product.



CHARACTERISTICS

PREMIUM® FISH is an animal gelatine with a high protein nitrogen content; it is in granular, odourless form, in clear flakes; it does not contain preservatives. It dissolves completely in cold water and forms a slightly opalescent solution. PREMIUM® FISH is guaranteed to be produced from raw material not from genetically modified organisms (OGM free), is free from BSE risk and the processing procedures are in compliance with Kosher-Passover rules.



APPLICATIONS

PREMIUM® FISH has a very high surface electrical charge (1:10 meq/g); similar to the best animal gelatines selected by our Research and Development department to date. This means PREMIUM® FISH has a quick clarifying effect and a good capacity to combine with polyphenols, it can be considered as average tannin-remover. PREMIUM® FISH is used to effectively clarify the colloids that plug filtering mediums, primarily for white wines or when you want to correct the total polyphenol content.

Treatments on red wines which cannot be filtered a lot, must be made at very limited dosages.

Clarification treatments are also possible with cold wines.

PREMIUM® FISH is successfully used for clarification processes of grape must and fruit iuices.

When using PREMIUM® FISH comply with the relative legal regulations in force.



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DIRECTIONS FOR USE

Dissolve PREMIUM® FISH in tepid water 35-40° C with a 1:20 ratio. The solution obtained cannot be stored and must be used in the same day.

Add directly to the wine to be treated.

Subsequent treatment with PLUSGRAN® V is recommended, if protein stability is required, particularly when used with white wines. We always suggest to make a proportional dosage with the automatic systems DOSACOM® in order to obtain a better dispersion of the clarifying agent and therefore to allow a more efficient distribution.



DOSAGE

2 to 15 g/hL on musts to be clarified (even during floating).

2 to 10 g/hL in wines to improve their filterability, higher doses for more difficult wines to clarify.

To avoid overfining, it is advisable to perform some clarification lab trials with decreasing doses of PREMIUM® FISH.



PACKAGING

500 g polylaminate bags.



STORAGE

Store in a cool, dry place. Tightly close open packages.



HAZARD

Based on the current European regulations the product is classified: not hazardous.

