CASEOMASTER 95

CLARIFIERS

Wine

General features

Caseomaster 95 is a protein preparation obtained completely from milk and subjected to a drying process by homogenization and atomization. This product offers protein purity in excess of 95% and has been specially developed for use in enology, providing excellent results. Its extreme solubility makes it ideal for use in various oenological treatments, particularly to improve clarification speed and sediment compactness in wines.

Main benefits:
- Preventive treatment against oxidation: Caseomaster 95 is effective in preventing oxidation of white musts, as it is able to remove oxidized polyphenolic fractions. This treatment helps preserve the freshness and aroma of white wines.
- Decolorization and improvement of white wines: this product can remove brown color from white wines, bringing out greenish highlights and improving overall organoleptic qualities. It is particularly useful in maderized white wines.
- Iron and copper reduction: Caseomaster 95 contributes significantly to the reduction of iron and copper levels in wines, which are known oxidation catalysts. This action helps preserve the stability and freshness of wines.
- Antioxidant stabilization: it is particularly effective in antioxidant stabilization of wines that have undergone premature aging, without compromising any valuable characteristics acquired during the winemaking process.

Composition

Potassium caseinate with protein index above 95%.
Warning: contains allergens from milk protein.

Dosage

60-150 g/hl on grape musts and juices.
5-20 g/hl on normal wines.
50-100 g/hl on maderized wines.
Preliminary laboratory tests are recommended.

How to use

Stem the dose of Caseomaster 95 in 10 parts of water by shaking slowly. Add the solution, thus obtained, to the mass to be treated in replacement, without producing foam.

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Packaging and storage

10 kg bag.
Store in a cool, dry place, away from heat sources.

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