

Kal-casin Erbsloeh pieno baltymai mažinantys karčiųjų medžiagų kiekį



Specifinio veikimo pieno baltymai mažina karčiųjų medžiagų kiekį

42,36 € su PVM

Prekės kodas: 3.202-640.99

Prekės galimos pakuotės ar tipai:

Pakuotė: 1 kg

Prekės aprašymas:

Kal-Casin Leicht löslich is an efficient tannin adsorbent on the basis of pure milk protein components. The production process by an innovative granulation technique assures easy dissolution and wettability of the product. Due to these good dispersion properties, no costly and time-consuming dissolution operations become necessary with regard to the application of Kal-Casin Leicht löslich.

Permitted according to the laws and regulations presently in force. Purity and quality are proved by specialized laboratories.

Aim of Treatment

The application of Kal-Casin Leicht löslich has proved particularly advantageous for the reduction of increased tannin contents:

- off-flavour and off-taste due to high polyphenol contents are eliminated.
- bitter flavours that particularly occur when the vintage is mechanically stressed are selectively eliminated by Kal-Casin Leicht löslich.
- an early Kal-Casin Leicht löslich treatment protects wines from oxidized, high-colour (browning reactions).
- oxidized brown colour pigments are removed by a Kal-Casin Leicht löslich fining.

Product and Effect

Immediately after the addition of Kal-Casin Leicht löslich to the wine, quite voluminous flakes are formed which have to be distributed evenly by intense stirring. The fining effect sets in with the formation of the flakes, i.e. immediately after the

addition of Kal-Casin Leicht löslich. This is the reason why homogeneous distribution in the course of a slow and constant addition is absolutely necessary. Yet, due to the good distribution properties of Kal-Casin Leicht löslich, the slowly made addition to the liquid in the vessel is sufficiently effective, if the liquid is mixed thoroughly at the same time using an appropriate stirrer. Especially for the frequent application of Kal-Casin Leicht löslich, a continuous in-line dosage has proved favourable since fine flakes are formed in this process. Besides the primary application of Kal-Casin Leicht löslich to eliminate disturbances arising from the presence of polyphenols the application of the product also achieves an organoleptically perceptible reduction of volatile acid (not analytical measurable) with regard to wines with acescence. A further positive side effect of Kal-Casin Leicht löslich is a certain capacity to reduce heavy metals.

Dosage and Application

On principle, treatment can be carried through in every stage, i.e. also before the usual finings. As tannins are mainly bound to lees/deposits in the must/grape juice or wine, the treatment will be most effective if performed in the already carefully preclarified beverages. When a combined fining is carried out, Kal-Casin Leicht löslich is mostly added as first component. Only when activated carbon and Kal-Casin Leicht löslich are applied at the same time, the activated carbon is dosed before the casein solution is added. Between both dosages a delay of 1-2 hours should be kept. Dosages vary between a minimum of 2-5 g/100 L and a maximum of 15-20 g/100 L. Dosages up to 40 g/ 100 L are the exception. In any case small-scale pretests are recommended. Kal-Casin Leicht löslich is mixed thoroughly with an approximately 10-fold quantity of lukewarm water until the mixture is free from lumps and is then directly and slowly added to the wine in the vessel. Stir intensively to distribute evenly. For microbiological reasons, mixtures must absolutely not be prepared in advance. Racking of the fining should be effected after maximally 2 days as the lees from fining could alter.

Nuotraukų galerija:

