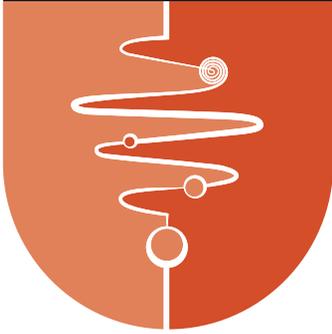


CHIARIFICANTI



# FITOPROTEINA P

**CLARIFYING AGENT OF VEGETAL ORIGIN, ALLERGEN FREE,  
WITH A SPECIFIC TANNIN-REMOVAL ACTIVITY**

## COMPOSITION



Very pure vegetal protein, extracted from pea (*Pisum sativum*).

## CHARACTERISTICS



FITOPROTEINA P is extracted by using an exclusive process which keeps its original structure. A careful evaluation of the electrical charge of FITOPROTEINA P made by using the "Streaming Current Detector" makes it similar to the best hydrolysable gelatins. It's very interesting for the removal of phenolic elements responsible for oxidation and doesn't cause overfining.

It looks like light brown powder, odorless or with a light typical smell. Solutions of FITOPROTEINA P are easy to prepare in cold water and have no jellying power.

FITOPROTEINA P doesn't contain products considered as "food allergens" according to what has been established by the laws in force. Moreover, the raw material doesn't come from genetically modified organisms (GMO-free).

## APPLICATIONS

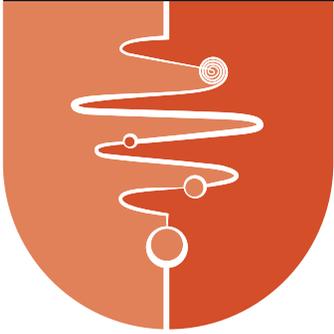


FITOPROTEINA P was created from a careful selection of vegetal protein elements that can be interesting in oenology (electrical charge, tannin-removal and specific adsorbent activity). The main characteristic of FITOPROTEINA P is on the sensorial level by removing the most astringent and rough tannins under the form of tannic-protein compounds, for this reason it's advisable to use during the final clarification of wine. In combination with PVPP removes phenols and then extends the freshness of wines during their shelf life. Its low electrical charge maintains unaltered the presence of colloids in the treated wine: more precisely FITOPROTEINA P combines the few poly-phenols that are more organoleptically aggressive on the palate. Also suitable to be used in wines with high level of tannins, both in red wines, preserving their colour, and in white wines, improving colour and avoiding overfining.

FITOPROTEINA P is also suitable for the clarification of must and wine due to its tannin-removal activity. During clarification, you can achieve better results by using FITOPROTEINA P in association with good quality bentonites like the natural sodium bentonite PLUSGRAN® GEL or the activated one PLUSGRAN®.

**When using FITOPROTEINA P please comply with the relative legal regulation in force.**

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## DIRECTIONS FOR USE

Dissolve FITOPROTEINA P in cold water, proportion 1:20 or higher, stir slowly and continuously. The solution must be used within the same day of preparation. Most efficient when distributed evenly and homogeneously throughout the treated wine; the best system is DOSACOM® that makes a proportional dosage.



## DOSAGE

From 2 to 10 g/hl for white wines.  
From 5 to 20 g/hl for red wines and musts.



## PACKAGING

Available in 500 g and 15 kg poly laminated bags.



## STORAGE

Keep in a dry and cool place. Close carefully the bags once opened.



## HAZARD

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