

# MOLECULAR P

**PLANT-BASED CLARIFIER, ALLERGEN FREE  
FOR THE TARGETED REMOVAL OF REACTIVE POLYPHENOLS**

## COMPOSITION



Granulated pea protein on inert and colloidal silica supports.

## FEATURES



MOLECULAR P serves as a comprehensive clarifier, derived from cutting-edge scientific research applied to the colloidal properties of significant relevance to the oenological sector.

It effectively clarifies on its own, refines the most astringent polyphenols, and selectively removes more catechins and proanthocyanidins than any plant products previously known and used.

Its granular form, an evolution based on the knowledge of its composition, allows easy solubilization even in cold water and expands its potential through their activation.

Thanks to these features, after verification with the "Streaming Current Detector", which identifies the surface electric charge, it is compared to the most effective traditional clarifiers of animal origin. MOLECULAR P represents a breakthrough in the quest to enhance the clarifying properties of plant-based products: reactivity, electrical charge, detanning power, specific adsorbent capability, and sensory purification... It appears as a dark hazelnut-coloured powder, odourless or with a slight characteristic smell.

MOLECULAR P does not contain products considered "food allergens" as established by current legislation. Additionally, the raw material is sourced from non-genetically modified organisms, ensuring it is a GMO-free product.

## USES



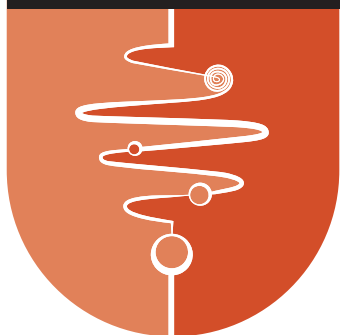
MOLECULAR P is recommended when you want to act on a sensory level, in removing the most astringent and rough tannins in the form of tanno-protein floccules.

Its unique electric charge enables it to interact with the most aggressive polyphenols on the palate, as well as those responsible for redox instability, ultimately extending the wine's freshness over time. It exhibits stabilising behaviour akin to, but distinct from, that of PVPP, with which it can also achieve remarkable synergies in the compositional refinement of polyphenols.

MOLECULAR P has a granular nature, flocculates autonomously, and post-reaction, it precipitates to create a compact and well-defined deposit. Thanks to these characteristics, it can be utilised for both musts and wines, even during their final finishing, as it maintains an exceptionally clean olfactory profile.

In wines with heavy tannins, it can be applied to both reds and whites, as it enhances the hue and avoids the tendency to over-fining.

**For the use of MOLECULAR P, comply with the current legal regulations.**



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## DIRECTIONS FOR USE

MOLECULAR P solutions are simple to dissolve in cold water and are devoid of any gelling ability.

Gradually dissolve MOLECULAR P in cold water in a ratio of 1:10 ensuring constant stirring. The solution thus obtained is not storable and must be used within one day.

It's important to note that clarifiers work much more effectively when evenly distributed in the masses needing treatment; DOSACOM® provides the most efficient system by ensuring proportional dosage.



## DOSAGE

From 2 to 10 g/hL for white wines.

From 5 to 20 g/hL for rosé, red wines and musts.



## PACKAGING

1kg poly-laminated bags and 15kg bags.



## STORAGE

Store in a cool and dry place. Reseal opened packages carefully after use.



## HAZARD

According to the European regulations in force, the compound is classified as non-hazardous.