



CASEI PLUS 5kg Potassium Caseine antyoxidant

Catalog number: CASEIPLUS5

Brand: Laffort

Shipping time: 24h - available

Price

~~1 054,75 PLN~~

921,94 PLN

Description

CASEI PLUS



Potassium caseinate developed to treat oxidation and faderization phenomena in musts and wines.

CASEI PLUS is obtained from fresh, skimmed and pasteurized milk. It comes in the form of a white powder, without smell or taste. Due to its considerable purity and high concentration of protein, it is more active than ordinary soluble caseinates.

The production method guarantees easy solubility and good wettability, which facilitates preparation and reaction with wine or must. The absence of potassium bicarbonate does not alter the acid-base balance and therefore does not cause a chemical change in pH.

In the case of oxidized (browning) wines, CASEI PLUS decolorizes the wine, contributing to refreshing the color, while improving the taste characteristics.

For gray mold infected harvests, CASEI PLUS is recommended for the treatment of young white or rosé wines (and in some cases red wines) to reduce the oxidized character.

CASEI PLUS is a clarifying agent that contributes to the preparation of wine for filtration.

CASEI PLUS causes a reduction in the iron content of white wines.

The recommended dosage of CASEI PLUS can be specified as follows:

Clarification of white or rosé wine: 5 - 20 g/hL (50 - 200 ppm).

Treatment of macerated wine: 20 - 40 g/hL (200 - 400 ppm).

Color correction: 30 - 60 g/hL (300 - 600 ppm).

Substance from cow's milk with potential allergenicity.

Use of this product may result in "allergen" labeling.

[Product sheet ENG](#)