



**HIGHLY SOLUBLE POTASSIUM CASEINATE**

COMPOSITION

Pure potassium caseinate

GENERAL FEATURES

Appearance: amorphous white-cream colored powder with a slightly milky aroma.

Manufactured by a special method designed to produce a product meeting the specific requirements of the winemaking industry, **PROTOCLAR** dissolves readily in water, does not form lumps and causes minimal foaming.

**PROTOCLAR** is odorless, tasteless and preservative-free.

APPLICATIONS

During fermentation: in conjunction with PLUXBENTON N or BENTOLIT SUPER, **PROTOCLAR** ensures a faster and more thorough fermentation process and a finer and more delicate aroma.

During clarification: for thorough and optimal clearing of must or wine, combine **PROTOCLAR** with PLUXBENTON N. Ensures good chemical and physical wine stability due to partial adsorption of copper and iron in either ionic or ferric- phosphate complexes, and with powerful selective adsorptive action on polyphenols that cause maderization.

With **PROTOCLAR** the organoleptic properties of wine are improved and the bouquet is more delicate, while the original aroma of the grape variety is enhanced. Thanks to these features, **PROTOCLAR** is particularly suited to the preparation of base wines for sparkling wines.

For remedying premature aging and oxidative characters: **PROTOCLAR** noticeably reduces maderization and allowing the original aromas of the wine to be recovered. **PROTOCLAR** operates on oxidized polyphenols and intervenes in the potential oxidative activity of any un-oxidized polyphenols. This characteristic enables its use as a preventative on wines which have a tendency to oxidize easily.

DOSAGE

60-100 g/hL for must during clarification

20-40 g/ hL during fermentation

20-60 g/ hL for wine

40-100 g/ hL for remedying oxidized wine

INSTRUCTIONS FOR USE

First dilute **PROTOCLAR** in cold water in a 1:20 solution, stirring continuously to prevent lumps from forming. Allow the solution to rest for a 2-3 hours before use. Then add to the must or wine during a pump over, preferably using a dosing pump or Venturi tube, being careful to have applied the dose directly at least 50% of the wine to be treated.

PACKAGING AND STORAGE

1 kg pack

25 kg bag

Sealed package: keep the product in a cool, dry, well-ventilated area.

Opened package: carefully reseal the package and keep it as above indicated.



## *Fining Agent*

# PROTOCLAR

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### MAIN PHYSICAL-CHEMICAL FEATURES

Dispersion in water	Complete
Nitrogen titer (% in dry matter)	> 12
Moisture (H <sub>2</sub> O %)	< 6
Ash (%)	< 4.5
Arsenic (mg/kg As)	< 3
Lead (mg/kg Pb)	< 5
Iron (mg/kg Fe)	< 200

These values were obtained using either Official or Esseco methods.  
Further information not indicated here will be supplied upon request.

Product approved for winemaking by the TTB.

Legal Limit: N/A

The product is also in compliance with the following specifications:

Codex Œnologique International

Product approved for winemaking in accordance with:

Reg. (CE) 606/2009