







FINING AGENTS

PLANTIS L

Plant-based liquid fining agents

	<p>COMPOSITION Plant-based liquid protein (<i>Pisum sativum</i>) and E220 sulfur dioxide (about 1%).</p>
	<p>GENERAL CHARACTERISTICS PLANTIS L represents the most advanced pea protein in liquid form for enological applications. The production process increases the rehydration and surface charge of the protein, which allows the product to achieve the best performance. PLANTIS L is specially formulated for must clarification by flotation. Thanks to its ability to form floccules that facilitate interaction with the gas, it ensures optimum speed and compaction of lees. Its plant-based protein composition allows it to be very efficient in:</p> <ul style="list-style-type: none"> ▪ Must clarification ▪ Flotation ▪ Removal of oxidized and easily oxidizable phenolic substances ▪ Decrease in metals content
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Juice clarification and flotation <p>PLANTIS L can be used in the production of wines suitable for vegetarian and vegan consumers as it does not contain substances of animal origin.</p>
	<p>DOSAGE 30 - 120 mL/hL</p> <ul style="list-style-type: none"> ▪ Flotation and settling: 40 - 100 mL. ▪ Average flotation dose: 60 mL/hL <p>Maximum legal dosage according to EU and OIV: 500 mL/hL Outside the EU, please consult the legislation in force.</p> <p>10 mL/hL provides approx. 1 mg/L of SO₂. To select the appropriate dosage, it's recommended carrying out bench top trials at different dosage rates and, if necessary, in combination with other clarifying agents.</p>
	<p>INSTRUCTIONS FOR USE Shake well before use. Add directly to the juice and make sure to homogenize the tank to promote the contact between the product and the entire volume to be treated. In static clarification, add PLANTIS L during a pump over, using a Venturi tube or dosing pump. During flotation, add PLANTIS L through flotation pump.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 20 kg – 300 kg</p> <p>Sealed package: store in a cool, dry, and well-ventilated area. Avoid light exposure. Opened package: carefully reseal and store as indicated above. Once opened, use rapidly.</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.



COMPLIANCE

The raw materials used to manufacture this product comply with:
Regulation (EU) N. 231/2012
Codex Cœnologique International

Product approved for winemaking by the TTB in accordance with 27 CFR 24.250.

Product approved for winemaking, in accordance with:
Regulation (UE) 2019/934 and subsequent amendments

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