

CASEOSPEED

Potassium Caseinate

CHARACTERISTICS AND APPLICATIONS

CASEO SPEED is a pure potassium caseinate with high protein content, in balanced proportion of α -casein β -casein and γ -casein. **CASEOSPEED** has odor and taste typical of milk, it comes in a white powder of very fine grade (micronized) which facilitates dispersion and solubility in water.

The advantages of **CASEO SPEED** are:

- instant coagulation with quick coagulation without risks of over fining.
- heavy reduction of iron, both in ionic form and in ferric-phosphate compound
- reduction of leucoanthocyanidin and catechins.
- strong activity in reducing the taste of maderization.

APPLICATIONS

CASEO SPEED is recommended for:

- Clarification of musts and wines, in combination with **FORT BENTON** or **BENTO-FLASH** in order to obtain fast clarifications with compact settling.
- In fermentation, when a temperature control is possible, with the aim of obtaining white and rosé wines more fragrant and with a longer life.
- As a cure for wines prematurely oxidized and maderized.
- In white vinegar.
- For a partial reduction of metals, thanks to its capacity of absorbing iron and copper.

USE AND DOSAGE

Dissolve **CASEO SPEED** in cold water in a ratio of 1:10 and in a clean container. Add the solution in a fine stream to the mass to be treated.

50-100 g/hl on must

20-30 g/hl during fermentation

20-50 g/hl on wine

40-80 g/hl on oxidized wines

Note: a dilution of 1:20 improves the efficiency of the treatment.

COMPOSTION

Extra pure Potassium Caseinate

PACKING

1 kg packs - 20 kg bags

This product is not considered dangerous therefore a material safety data sheet is not necessary.