

VEGECLAR P

Vegetable protein-based clarifying agent free from allergens

CHARACTERISTICS AND APPLICATIONS

VEGECLAR P it is a preparation that combines in a synergistic way the clarifying properties of the **Vegetable proteins** of Potato and Pea.

Its formulation has been designed to meet the new trends of the wine business, requiring modern wines dedicated to a new clientele with new lifestyles that do not involve the use of animal by-products.

VEGECLAR P it can also be used on juices, both in static and dynamic clarification (flotation), where it ensures rapid clarification with the formation of a stable "hat".

VEGECLAR P does not contain allergens (All. II EU Reg. 1169/2011) can therefore be called "allergen free"

USE AND DOSES:

- ❖ 3-10 g/hL on juices;
- ❖ 3-10 g/hL on wines.

Dissolve VEGECLAR P in cold water in a ratio of 1:10 to 1:20 keeping it in suspension before use, preferably with special stirrers. Add the solution obtained homogenizing it to the mass to be clarified.

COMPOSITION:

Pea and Potato proteins associated with selected Cellulose.

PAKAGING:

Bag 10 kg, Pack 1 kg.

This is a product that is not considered dangerous so it does not need a safety data sheet.

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