

ALBAKOLL™ T

Fining agent for vinegar and very difficult white wines, allergen free

APPLICATION

Albakoll T has been developed to match the particular needs of the vinegar process technology.

Vinegar is a very difficult media to treat for its richness in colloids. It needs to be stabilised, clarified and made easy to process.

Albakoll T reacts very well in this low pH and high colloids level conditions:

- improving polyphenols colloids stability and colour hue;
- removing turbidity and haze to obtain a good clarity level;
- removing heat unstable protein with balanced bentonite content.

The clarification is very rapid (24-48 hours) and results in very compact sediments.

Thanks to its composition and wide action spectrum **Albakoll T** can be successfully applied on white wines very difficult to fine or filter. They usually are pressings or wines with very thick and persistent haze, due to colloid richness.

COMPOSITION

Protein complex, isinglass, active carbon and activated bentonite.

INSTRUCTIONS FOR USE

The product can be prepared by dissolving the powder 1:10 – 1:20 in water some hours before use. Add it to the wine to be treated, very slowly stirring well.

DOSES

From 500 to 1500 ppm (50 to 150 g/hl).

In case of very high protein instability a further clarification by Superbenton DC (500-1000 ppm; 50 - 100 g/hl) should be necessary.

PACKAGING

1 kg and 25 kg bags.