

PHYTOKOLL™ App

Fining agent for juices and white wines, without allergens

APPLICATION

Phytokoll App is the perfect mix of potato and pea protein. It benefits from the advantages of both and during the fining of musts and wines it leads to the clarification of the wine and the removal of oxidized colour fractions.

Phytokoll App, even at the highest dosage does not give foreign aromas to the treated product.

MUST FINING

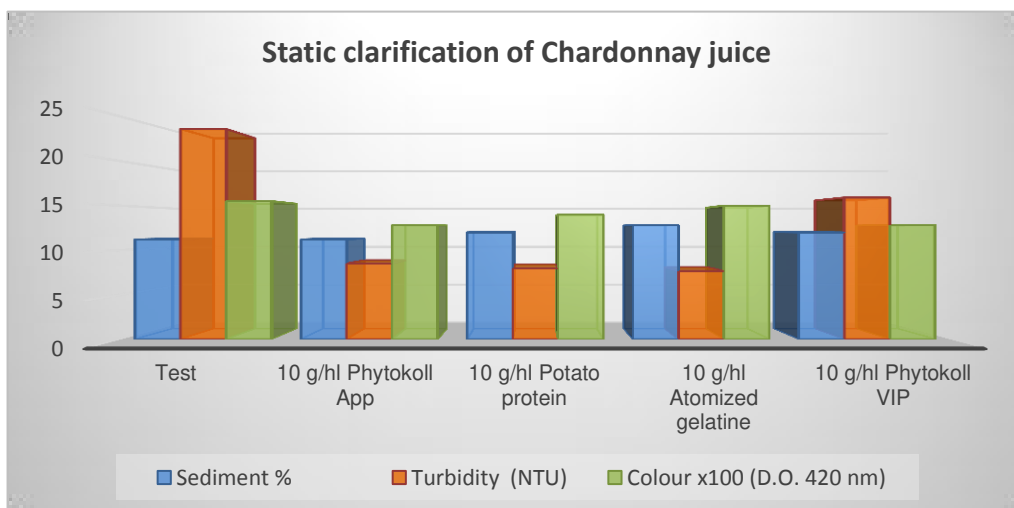
Phytokoll App can be used in static settling and flotation.

In particular it was shown to be efficient in difficult musts where the raw materials do not allow for the formation of a sufficiently compact cap.

WINE FINING

In wines, the action of **Phytokoll App** together with Topgran+, guarantees:

- high clarification capacity which facilitates the subsequent filtration operations;
- clean aromas;
- colour stabilization in white wines, with elimination of the most oxidized or oxidation sensitive polyphenolic fractions.



Graf. 1 At the same dosages Phytokoll App can obtain the same clarity as potato protein and gelatine and is more efficient at reducing the colour. (All the treatments had 100 g/hl of Topgran+ added).

METHOD OF USE

Dissolve well in water at 5-10%. When it is dissolved, add the solution slowly, while mixing the mass to be treated.

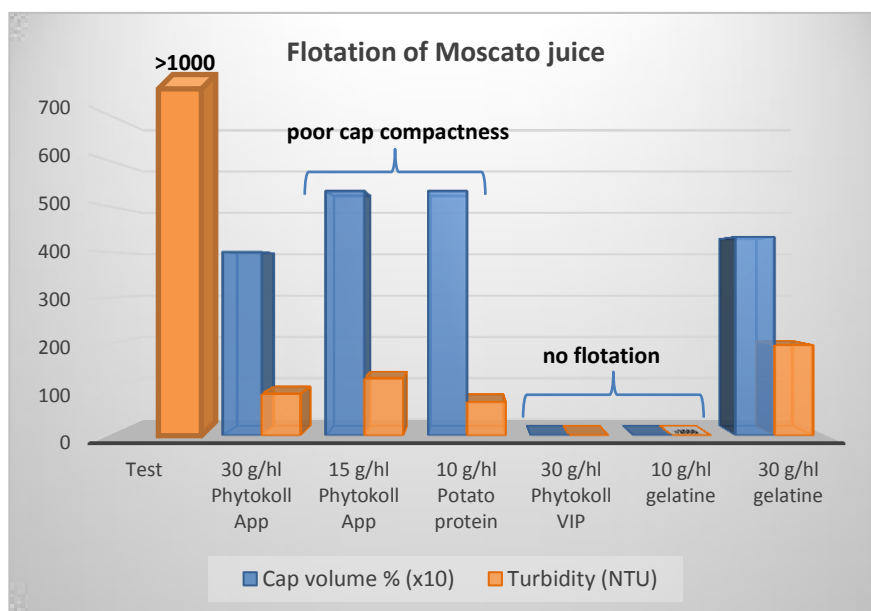
To facilitate and complete the sedimentation it is advisable to treat the must or wine with Topgran+. In white wines, as a pre-bottling correction (ex. to remove oxidized polyphenols).

DOSES

10 to 30 g/hl.

PACKAGING

0,5 kg bag; 15 kg bag



Graf. 2. At the same dosage, flotation with Phytokoll App gives a greater reduction of turbidity in comparison to gelatine and also it compacts the cap better. At 10g/hL the gelatine and Phytokoll VIP did not float.