

Plant proteins Red wine, white wine and cider vinegar clarification.

Pea protein based fining agent

APPLICATION FIELD

ACETIGREEN is a plant based fining product that results from several years of research.

Indeed, the aim was to offer an efficient alternative to gelatin while ensuring the safety of consumers with regards to the suspicion surrounding products of animal origin.

ACETIGREEN is used and acts like animal proteins. Plant proteins react with suspended particles present in vinegars, specifically tannins, which will flocculate and sediment. Plant proteins, such as animal proteins, selectively precipitate the most astringent tannins (gallic tannins with high molecular weight).

ACETIGREEN improves vinegar clarification and produces little amount of lees: up to 50 % less compared to fining with animal protein.

ACETIGREEN improves subsequent vinegar filtration.

A CHARACTERISTICS

ACETIGREEN contains pea proteins, which are widely used in the food industry. Thanks to their high protein content, they are highly efficient.

ACETIGREEN is offered as a clear beige powder that dissolves almost immediately in room temperature water.

APPLICATION RATES

- It is highly recommended to carry out trials in order to determine the application rates required to achieve a successful clarification and a balanced organoleptic profile.
- Application rate: 2 to 15 g/hL.

INSTRUCTIONS FOR USE

- Slowly dissolve 1kg of ACETIGREEN in 10 L of water.
- Mix the suspension (homogenize) in order to obtain a solution that should be kept homogeneous during the duration of the treatment.
- Slowly add the suspension of ACETIGREEN to the volume of vinegar to be treated during pumping over. The utilization of a metering pump or a DOSACOL is highly recommended in order to ensure proper homogenization.
- Precaution: once prepared, the suspension of ACETIGREEN has to be used within a day and added to the tank using a stirrer.

PACKAGING

I5 kg bag

STORAGE

- Keep unopened packages away from light in a dry and odourless area.
- Open package: use rapidly

The information provided corresponds to our current knowledge. It is given without commitment or guarantee since the conditions of use are out of our control. It does not release the user from respecting the applicable legislation and safety regulations. This document is the property of SOFRALAB and can not be modified without its authorization.