



# VEGEFINE®

Clarification agent based on vegetable proteins (patatins).

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.  
In accordance with the current EU regulation n° 2019/934.*

## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

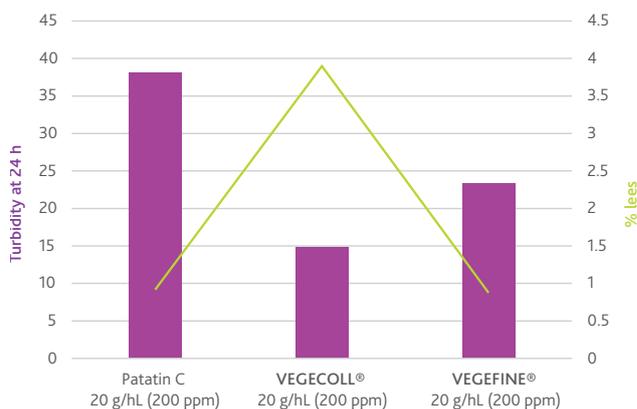
VEGEFINE® is a 100% vegetable proteins (patatins) formulation. Thanks to the physico-chemical characteristics of these proteins, VEGEFINE® ensures effective fining of musts and wines, also allowing very good compaction of solids and lees. Suitable for organic winemaking (European regulation (UE) 848/2018), VEGEFINE® is very easy to use and can replace traditional fining agents of animal origin.

VEGEFINE® is used:

- On musts: elimination of oxidised or oxidisable phenolic compounds and resulting in a small quantity of lees after sedimentation.
- On wines (red, white and rosé): strong clarification capacity, rapid sedimentation rate, stabilisation of colouring matter and elimination of astringent tannins from red wines.

## EXPERIMENTAL RESULTS

VEGEFINE® makes it possible to obtain satisfactory turbidity after fining on must while leaving only a small quantity of solids.



### Comparison of the turbidity and % of lees

*Static fining trial at 7°C before AF on  
Sauvignon Blanc must (2019)*

## PHYSICAL CHARACTERISTICS

Aspect ..... powder Colour ..... grey beige



**LAFFORT**  
*l'œnologie par nature*

## CHEMICAL ANALYSIS

pH .....	6 to 8	Copper (ppm) .....	< 35
Humidity (%) .....	< 12	Mercury (ppm) .....	< 1
Total nitrogen (%) .....	> 10	Lead (ppm) .....	< 5
Ashes (%) .....	< 8	Arsenic (ppm) .....	< 3
Iron (ppm) .....	< 300	Cadmium (ppm) .....	< 1
Zinc (ppm) .....	< 50	SO <sub>2</sub> (ppm) .....	> 10
Chromium (ppm) .....	< 10		

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

- On juice or must prior to, or during fermentation.
- On wine at all stages.

### DOSAGE

- White and rosé musts: 5 - 30 g/hL.
- Press juice: 10 - 50 g/hL.
- White and rosé wines: 2 - 15 g/hL.
- Red wines: 2 - 8 g/hL.

*Dosage recommendations depend on grape variety, wine characteristics and type of profile wanted. Trials with a wide range of dosages are highly recommended.*

- EU Regulation: Maximum legal dosage : 50 g/hL (500 ppm).

## IMPLEMENTATION

Rehydrate VEGEFINE® in 10 times its weight in water (1 kg for 10 L of water) before incorporation. Strong agitation may induce foam formation. Use the emulsion within the same day of preparation. Do not prepare the solution directly in wine as it will flocculate with wine compounds.

After incorporation, homogenise the product in wine with a pumping-over.

## STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensure stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 3 years.

## PACKAGING

1 kg bags, 10 kg boxes.  
10 kg bags.

