



FINING PRODUCTS

GreenFine® Intense

Preventive and curative treatment of white musts showing oxidised and oxidisable polyphenols, bitterness or vegetal character. Treats strong oxidations, and assures a fast sedimentation and a very good compaction of the lees.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Mix of pea proteins (*Pisium sativum*), Polyvinylpolypyrrolidone (E1202), granulated activated charcoal and calcium bentonite.



- ◆ **Enological benefits:** Pea protein and PVPP are both highly effective at removing certain phenolic compounds. When used with enological carbon, heavy oxidations are easily treated.

GreenFine® Intense **decreases the colour, bitterness** and **off-flavours** (moldy/green notes).

GreenFine® Intense's composition helps to assure **good sedimentation** and **compaction of must solids and lees**.



DIRECTIONS FOR USE

- ◆ Dissolve in 10 times its weight of warm water, then add into the tank during a pump over in order to obtain a perfect homogenization. GreenFine® Intense is a clarification agent for static treatment or flotation.

- ◆ **Dosage:** *Preventive treatment:* 15 to 30 g/hL. *Curative treatment:* up to 120 g/hL.

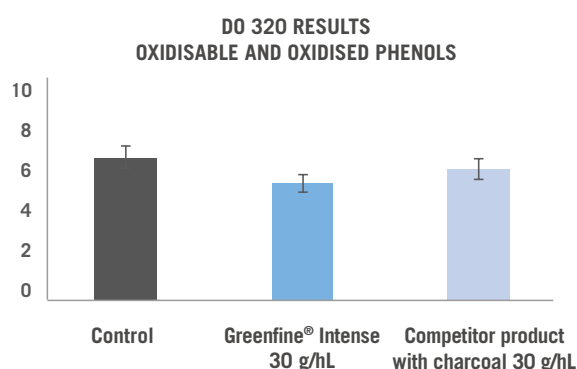
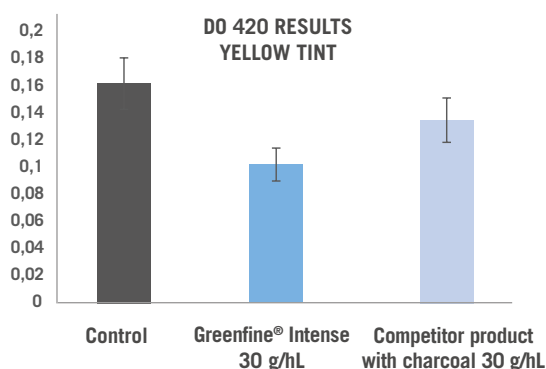
Maximum dosage rate (OIV recommendation 120 g/hL).

Contains 20% of granulated activated charcoal. The use of enological carbon is subject to specific regulations: refer to the applicable regulation. Additions of enological carbon must be recorded in a register (REC 436/2009 art. 41 and 42). The regulation EC 606/2009 prohibits the use of charcoal on finished wine (red or rosé).



TRIAL RESULTS

FINING TRIALSON WHITE MUST Must of Chardonnay





SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Grey powder and black granulars

LIMITS

- **Chrome:** < 10 mg/kg
- **Copper:** < 35 mg/kg
- **Zinc:** < 70 mg/kg
- **Lead:** < 4 mg/kg
- **Iron:** < 300 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium:** < 1 mg/kg

CHEMICAL

- **Loss on desiccation:** < 12.8 %
- **Discolouring charcoal content:** 200 g/kg

MICROBIOLOGICAL

- **Coliforms:** < 10² UFC/g
- **Escherichia coli:** Absence/g
- **Viable microorganisms:** < 5.10⁴ UFC/g
- **Salmonella:** Absence/25g
- **Yeasts:** < 10³ UFC/g
- **Mould:** < 10³ UFC/g



PACKAGING & CONSERVATION

- Bags of 1 kg (in 10 kg box) and bags of 10 kg.
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GD/19-07-2021. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

LAMOTHE-ABIET

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