

FINING PRODUCT

GreenFine® Must



High quality pure pea protein preparation for for musts and wines fining (white and red wines). Allows clarification, stabilisation and improves organoleptic properties.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Powdered preparation made of 100% vegetal protein extracted from pea (*Pisium Sativum*).
- ◆ **Enological benefits:** GreenFine® Must is a clarifying agent that gives rapid and compact sedimentation of must solids. It also helps to decrease oxidation **by removing phenolic compounds and yellow shades from musts**. Greenfine® Must is a versatile **alternative to casein and PVPP**.

Greenfine® Must decreases bitterness, green notes, and certain mushroom-type faults, and thus prevents organoleptic spoilages.



DIRECTIONS FOR USE

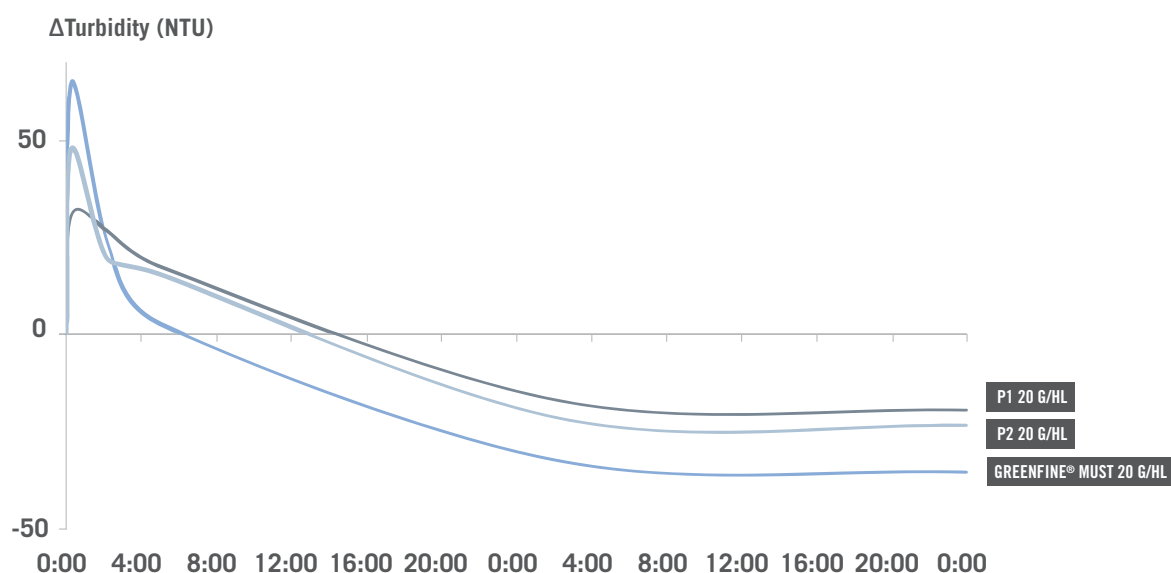
- ◆ Dissolve in 10 times its weight of warm water, then add into the tank during a pump over in order to obtain a perfect homogenisation. GreenFine® Must is easy to use, dissolves easily and is recommended for flotation.
- ◆ **Dosage:** Flotation: 10 to 50 g/hL. Press juice treatment: 30 to 50g/hL. Wine fining: 10 to 20 g/hL.
Maximum dosage (OIV recommendation) : 50 g/hL.

Doses are provided as a guide. The optimal dose will be determined by a laboratory test or on the advice of your oenologist.



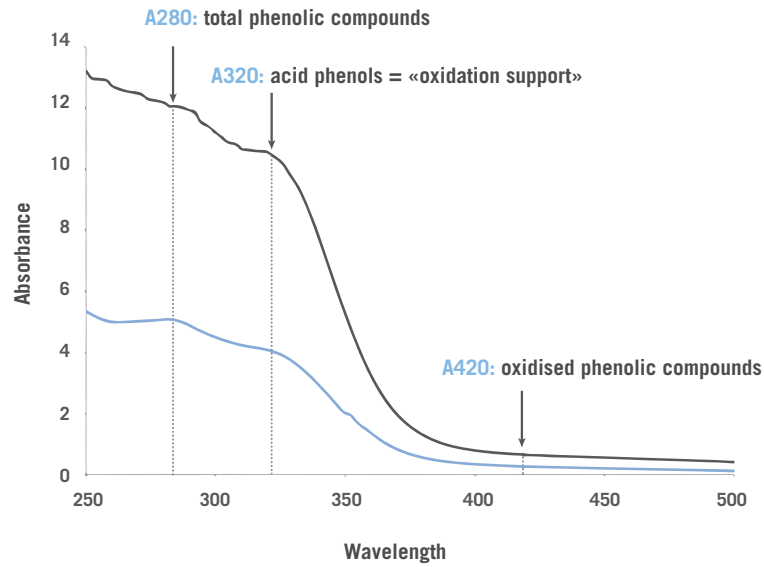
TRIAL RESULTS

1. CLARIFICATION KINETICS: COMPARISON OF 3 PEA PROTEINS



2. FINING TRIAL ON PRESS MUST

● Control ● Greenfine® Must 50 g/hL



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Beige powder

LIMITS

- **Chrome:** < 10 mg/kg
- **Copper:** < 35 mg/kg
- **Zinc:** < 150 mg/kg
- **Lead:** < 5 mg/kg
- **Iron:** < 300 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium:** < 1 mg/kg

CHEMICAL

- **Loss on desiccation:** < 12 %
- **Ashes:** < 8 %

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 15 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/03-01-2023. 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).

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