



## FINING PRODUCTS

# GreenFine® X-PRESS

GreenFine® X-PRESS is a formulation created for the effective clarification of white and rosé musts. It enables preventive and curative treatment of oxidation and off-flavours (greenness, mouldy). It gives a fast sedimentation and a very good compaction of must grape solids/lees.



## PRODUCT CHARACTERISTICS

◆ **Formulation:** Mix of pea protein (*Pisium sativum*), Polyvinylpolypyrrolidone (E1202), calcium bentonite and chitin-glucon.



◆ **Enological benefits:** GreenFine® X-PRESS is used for cold clarification or flottation. It stabilises and improves the organoleptic properties of white, rosé or thermo-treated red musts.

Pea protein and PVPP are both very effective at removing certain phenolic compounds. Their combination in GreenFine® X-PRESS gives a complete activity for the **removal of oxidised (D0420) and oxidisable (D0320) phenolic compounds**. It decreases bitterness and off-flavours (moldy/green notes). Removing undesirable elements in the must **optimises the potential for aroma production** and the **conservation of aromas** in the wine.

GreenFine® X-PRESS gives fast sedimentation and good 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® X-PRESS is a clarification agent for static treatment or flotation.

◆ **Dosage:** 15 to 100 g/hL. We recommend running bench trials to set the appropriate dose.

**Maximum dosage rate (OIV recommendation): 100 g/hL.**

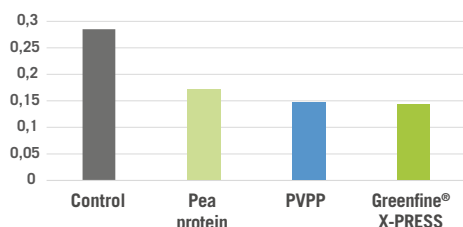


## TRIAL RESULTS

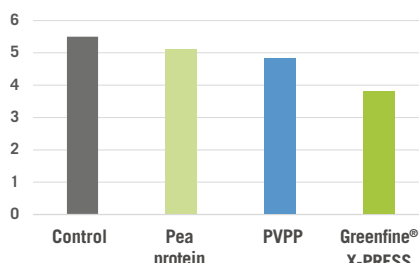
### FINING TRIALS ON ROSÉ MUSTS

Rosé must of Grenache

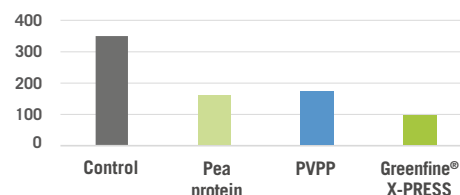
D0420 RESULTS  
(YELLOW TINT)



D0320 RESULTS  
(OXIDISABLE AND OXIDISED POLYPHENOLS)



RESULTS ON TURBIDITY  
(NTU)





## SPECIFICATIONS

### PHYSICAL

- **Appearance & colour:** Beige powder

### MICROBIOLOGICAL

- **Coliforms:** <math>10^2</math> UFC/g
- **Escherichia coli:** Absence/g
- **Viable microorganisms:** <math>5 \cdot 10^4</math> UFC/g
- **Salmonella:** Absence/25g
- **Yeasts:** <math>10^3</math> UFC/g
- **Mould:** <math>10^3</math> UFC/g

### CHEMICAL

- **Loss on desiccation:** <math>< 12\%</math>

### LIMITS

- **Chrome:** <math>< 10</math> mg/kg
- **Copper:** <math>< 35</math> mg/kg
- **Zinc:** <math>< 50</math> mg/kg
- **Lead:** <math>< 5</math> mg/kg
- **Iron:** <math>< 280</math> mg/kg



## PACKAGING & CONSERVATION

- 1 kg bag (in 10 kg box) and 10 kg bag.
- 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/07-07-2021. 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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