

# INOFINE V™

## CLARIFICATION - FINING OF MUSTS

Allergen-free plant proteins designed to combat oxidation of musts and wines while contributing to their clarification.

### ↓ OENOLOGICAL APPLICATIONS

**INOFINE V™** is a 100% vegetable protein derived from peas, specifically selected for:

- Its reactivity towards oxidised and oxidisable phenolic compounds,
- Its ability to flocculate suspended matter and sediment,
- Its organoleptic qualities,
- Its ease of use.

**INOFINE V™** has the advantage of containing no compounds tested as allergens.

**INOFINE V™** can be used in winemaking under organic conditions.

### ↓ INSTRUCTIONS FOR USE

Disperse **INOFINE V™** in 10 times its weight in water and stir well until a homogeneous suspension is obtained.

Incorporate the mixture into the entire volume of must during pumping over to homogenise it.

A fining aid such as bentonite, silica gel or tannins can be added for greater effectiveness.

**INOFINE V™** can also be used during flotation.

Combining it with oenological charcoal optimises the treatment and accelerates settling.

### ↓ DOSE RATE

- For the treatment of white and rosé musts during settling or vinification: 20 to 40 g/hL depending on the sanitary state of the harvest
- For press juice treatment: 30 to 50 g/hL
- For flotation of white and rosé musts: 10 to 20 g/hL
- For fining white, rosé and red wines: 10 to 20 g/hL
- Maximum authorised dose: 50 g/hL

Before fining, it is recommended that preliminary laboratory tests be carried out to determine the most appropriate dose.

### ↓ PACKAGING AND STORAGE

- 1 kg, 5 kg and 15 kg.

Once prepared, the formula can be used during the day.

Store in a dry, odour-free place at between 10 and 25 °C, away from air and light.

# INOFINE V™

## Natural effectiveness

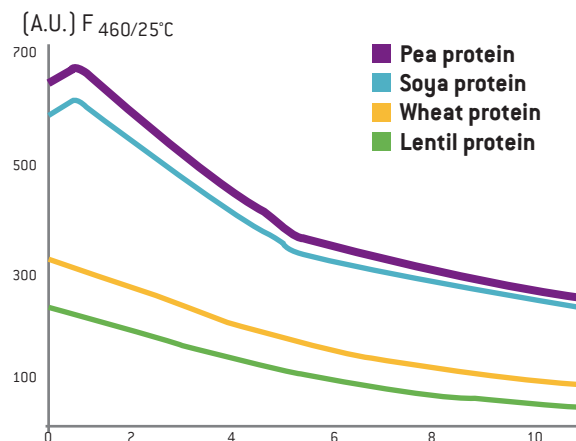
Pea proteins are renowned for their ability to interact with certain polyphenols in wine that are responsible for organoleptic deviations. This particularly interesting characteristic led to the creation of **INOFINE V™**.

The results below show its excellent ability to interact with the catechins responsible for colour deviations.

### EXPERIMENTAL RESULTS

#### T.M. Granato et al. 2009:

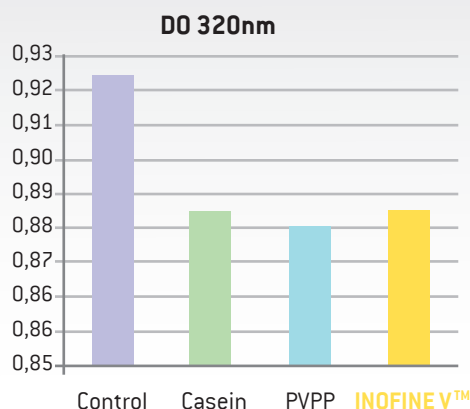
In this experiment, the proteins initially bound a fluorescent dye, ANS [1-anilino-8-naphthalene sulphonate]. The addition of increasing quantities of phenolic compounds leads to a decrease in fluorescence. It has been shown that pea proteins exhibit excellent behaviour with respect to the binding of phenolic compounds, compared to other plant proteins.



mM phenolic compounds by fluorometric assay in a hydroalcoholic model, pH 3.50 - addition of 1 mg protein/mL.

### Settling treatment for a Grenache rosé must - Treatment at 30 g/hL for each method

#### Action on oxidisable polyphenols (quinones)



#### Action on the "yellow" colour of the must

