

FINING PRODUCTS

GreenFine® Nature

GreenFine® Nature is a natural, allergen-free preparation and a good alternative to PVPP. It can be used for clarification, stabilisation and for the improvement of organoleptic properties on musts and wines (whites, rosé and reds).



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Powder preparation based on pea protein (*Pisium sativum*), inactivated yeasts and calcium bentonite.
- ◆ **Enological benefits:** GreenFine® Nature is a clarification and stabilisation agent that effectively **removes oxidised and oxidisable polyphenols** and **improves the organoleptic properties** of musts and white, rosé and red wines.

GreenFine® Nature has also good results on **colour reduction** and **fruit revelation**. Its 100% natural, organic and allergen-free formulation makes it a good alternative to animal or chemical products.



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® Nature is easy to use and dissolves easily.

- ◆ **Dosage:** *Musts:* 20 to 60 g/hL. *Press wine/thermovinification:* 30 to 80 g/hL. *Wines:* 10 to 30 g/hL.

Maximum dosage (OIV recommendation) : 80 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.

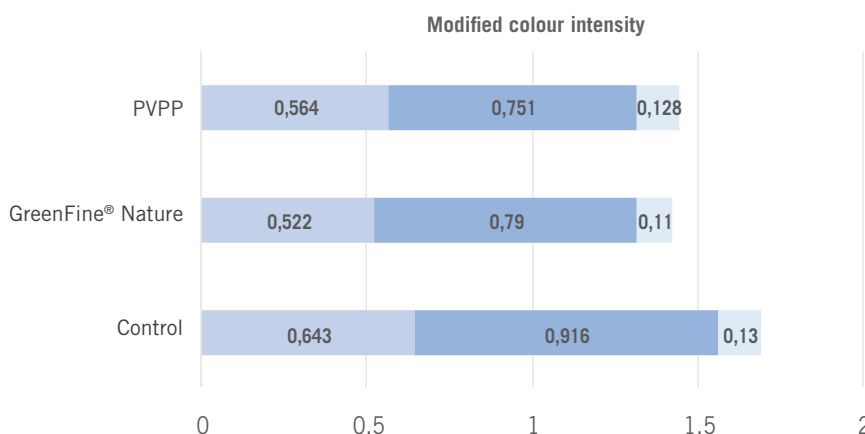


TRIAL RESULTS

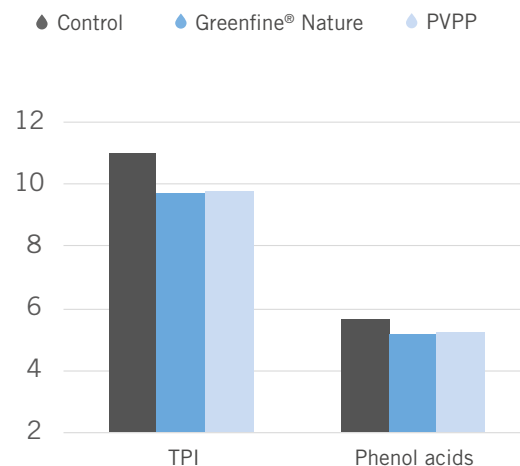
1. STATIC FINING TEST ON GRENACHE AND SYRAH MUST

Dosage of fining agents: 30 g/hL

◆ Abs at 420 nm ◆ Abs at 520 nm ◆ Abs at 620 nm



Total Polyphenol Index (D0280) and Phenol acids (D0320)



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Beige powder

LIMITS

- **Chrome:** < 10 mg/kg
- **Copper:** < 35 mg/kg
- **Zinc:** < 50 mg/kg
- **Lead:** < 5 mg/kg
- **Iron:** < 360 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium:** < 1 mg/kg

CHEMICAL

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

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

- 1 kg bags (in 10 kg box) and 10 kg bags.
- 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/16-07-2021. 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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