



# **ELECTRA**

# **ELIMINATION OF UNSTABLE PROTEINS IN MUSTS AND WINES**

# **CHARACTERISTICS**

**ELECTRA** is an activated calcium bentonite with high deproteinisation capacity.

## **OENOLOGICAL PROPERTIES**

**ELECTRA** gives excellent results for both musts and wines. Early use of **ELECTRA** on must decreases the quantity of bentonite required in wine to eliminate unstable proteins. In addition, **ELECTRA** can be used in flotation to improve clarification of musts and significantly reduce the presence of unstable proteins, while also eliminating enzymes that cause oxidation (polyphenol oxidases). **ELECTRA** can also be used in wine for protein stabilisation, since the specific (rheological) properties of **ELECTRA** make it possible to obtain both highly effective deproteinisation and a medium volume of deposits.

#### **APPLICATIONS**

**ELECTRA** can be used early on must and also on wine.

## **DOSAGE**

Dosage for use on must and wine: 20 to 100 g/hL.

### **INSTRUCTIONS FOR USE**

Slowly sprinkle **ELECTRA** onto water and stir vigorously. Make sure that all the powder is blended into the water, eliminating all clumps (5% solutions maximum – 50 g per litre of water).

Leave to swell for at least 2 to 3 hours (maximum 12 hours). Then stir again to form a gel. **ELECTRA** is now ready to use.

The use of a fining connector is strongly recommended.

#### Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

#### **INGREDIENTS**

Activated calcium bentonite.

### **PACKAGING**

1, 5 and 25 kg

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## **STORAGE**

Store unopened, sealed packaging away from light in a dry, odour-free environment. Once opened use rapidly.

Use before best-by date stamped on packaging.

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