

GreenFine® Rosé

GreenFine® Rosé an allergen-free formula for the preventive and curative treatment of white and rosé musts showing oxidation, bitterness or vegetal character.



PRODUCT CHARACTERISTICS

◆ **Formulation:** Mix of pea proteins (*Pisium sativum*) and Polyvinylpolypyrrolidone (E1202).



◆ **Enological benefits:** Pea protein and PVPP are both highly effective at removing certain phenolic compounds. GreenFine® Rosé's combination of pea proteins and PVPP 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

The use of Greenfine® Rosé is also effective for **decreasing colour** (see photos).



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® Rosé is a clarification agent for static treatment or flotation.

◆ **Dosage:** 15 to 80 g/hL. We recommend running bench trials to set the appropriate dose.

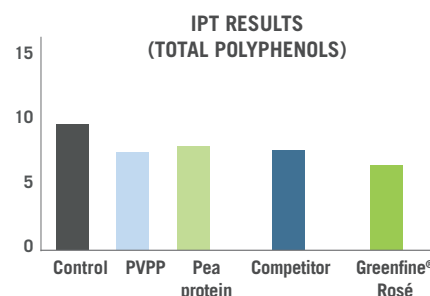
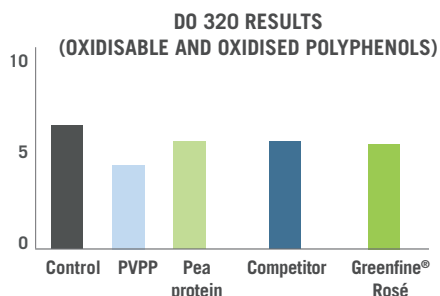
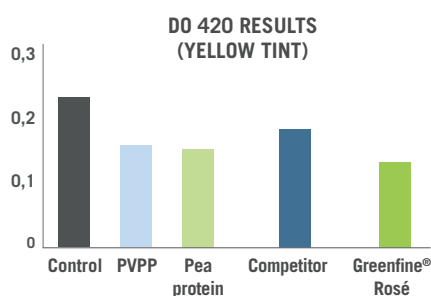
Maximum dosage rate (UE regulation): 80 g/hL.



TRIAL RESULTS

FINING TRIALS ON WHITE MUSTS

Must of sauvignon blanc





SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Beige powder

LIMITS

- **Chrome:** < 10 mg/kg
- **Copper:** < 35 mg/kg
- **Zinc:** < 100 mg/kg
- **Lead:** < 4 mg/kg
- **Iron:** < 150 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium:** < 1 mg/kg

CHEMICAL

- **Loss on desiccation:** < 9.5 %
- **Ashes:** < 5 %

MICROBIOLOGICAL

- **Coliforms:** < 60 UFC/g
- ***Escherichia coli*:** Absence/g
- **Viable microorganisms:** < 3.10^4 UFC/g
- **Salmonella:** Absence/25g
- **Yeasts:** < 6.10^2 UFC/g
- **Mould:** < 6.10^2 UFC/g



PACKAGING & CONSERVATION

- Bags of 1 kg bag (in 10 kg box) and bags of 10 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/14-05-2025. 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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