

# CASEI PLUS

*Food grade Potassium Caseinate. Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the current International Oenological Codex and the Food Chemical Codex V.*

## Physical characteristics

Aspect .....	powder
Colour .....	white to creamy
Taste, smell .....	fresh dairy produce
Solubility .....	soluble in water

## Chemical analysis

pH (at 5 %) .....	5.8-6.0	Lead .....	< 0.05 ppm
Potassium .....	about 1.2 %	Mercury .....	< 0.005 ppm
Humidity .....	< 6 %	Arsenic .....	< 0.1 ppm
Fat materials .....	< 1.5 %	Cadmium .....	< 0.001 ppm
Ashes .....	< 4.5 %	Zinc .....	< 100 ppm
Proteins .....	> 88 %	Escherichia coli .....	< none /g
Total nitrogen .....	> 13 %	Enterobacteria .....	< 10 /g
Iron .....	< 15 ppm	Staphylococcus .....	< none /g
Copper .....	< 4 ppm	Viable Micro organisms .....	< 5000 /g

## Oenological use

Properties: clarifying agent for curative or preventive treatment of maderisation of white wines with poor intake of potassium.

Dosage: 15 to 40 g/hL (150 to 400 ppm).

Preparation: dissolve in cold water (100g/L maximum) and add slowly into wine until mixed well.

(The use of our Oenodoseur is recommended - check the label and commercial data sheet for guidance).

Remarks:

- Use an inert and clean container.
- Do not mix with other products.
- Use the products within 2 hours after preparation.
- Neither use opened or loose vacuum bags.

## Storage – Optimal date of use

- Store in original packaging at room temperature (0 to 22° C) in a dry and odourless room.
- Optimal date of use : **2 years after packing date.**

## Packaging

1kg bags (in 10kg boxes = 10 units x 1kg) / 5kg bags (in 10 kg boxes = 2 units x 5kg) / 20kg bags



**LAFFORT**  
l'œnologie par nature

