



LittoFresh® Liquid

Liquid phytoprotein for fining and harmonising must and wine

Product description

LittoFresh® Liquid is an SO₂-stabilised liquid phytoprotein that exhibits increased reactivity to phenols. In white or rosé must LittoFresh® Liquid absorbs oxidising phenols (brown colouration) and prevents loss of aroma. Numerous applications in practice show that it is at least as effective as products containing casein. In wine LittoFresh® Liquid refines aromas and reduces unripe, green notes.

The protein used in LittoFresh® Liquid is a natural, hypoallergenic product obtained by natural extraction. Its high purity ensures optimum organoleptic neutrality in wine.

LittoFresh® Liquid is approved for use in wine certified as organic according to EU Regulation no. 203/2012. Permitted according to current EU laws and regulations. Laboratory tested for purity and quality.

Dosage

The container should be shaken before use, as the product may have separated slightly. It is added direct to the must/wine or during pumping over.

Intended purpose	Dosage
Treatment of white and rosé must according to health	200 - 500 mL/100 L
Flotation of white and rosé must	100 - 200 mL/100 L
Clarifying and fining of white and rosé wine in combination with Klar-Sol 30 as appropriate	50 - 100 mL/100 L 100 - 200 mL/100 L
Clarifying and fining of red wine	100 - 200 mL/100 L

Preliminary tests in the laboratory are recommended to determine the optimum dosage in must/wine. The product temperature during use should be at least 14 °C.

Storage

Store in a cool, dry place away from odours. Packs which have been opened should be tightly sealed and used as soon as possible.

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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.
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