



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 EU Commission Regulation no. 934/2019. User must check compliance with national 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	50 - 100 mL/100 L
in combination with Klar-Sol 30 as appropriate	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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