





LittoFresh® Most

Prophylactic treatment to prevent oxidation and bitterness in wine.

Based on phytoprotein.

Product description

LittoFresh® Most is a casein-free powder, based on phytoprotein, cellulose, PVPP and silicates. LittoFresh® Most prevents oxidation and bitterness in white and rosé wines. It removes phenols that can be oxidised and retains acidity. It removes both undesirable notes such as bitterness or green notes from immature grapes, and slight off flavours caused by microorganisms. LittoFresh® Most is hypoallergenic and not subject to labelling requirements.

Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

Dosage

Sprinkle LittoFresh® Most into 10 times the volume of hot water and stir well. Slowly add the suspension to the must to be treated in the pre-clarification tank and separate off with the must sediment.

Intended purpose	Dosage
Must treatment for healthy grapes	30 - 40 g/100 L
Must treatment for unhealthy grapes	50 - 80 g/100 L
Statutory maximum dosage	400 g/100 L

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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