KalCasin

Easily soluble potassium milk caseinate for reducing the tannin content in wines

Product description

KalCasin is an effective tannin adsorption agent based on pure milk protein components. The granulation process during manufacturing ensures it dissolves easily. No laborious dissolving equipment is necessary when using KalCasin due to these good dispersion properties.

The use of KalCasin has proved particularly effective for reducing excess tannins:

- Odours and off-flavours caused by high polyphenol contents are eliminated
- KalCasin selectively captures and removes bitter notes which can occur, particularly in the case of grapes subject to great mechanical stress
- Maillard reactions are suppressed if treated in time
- Use of KalCasin reduces oxidised, brown pigments

KalCasin forms large flakes immediately after addition to wine. These must be broken down into small particles by thorough stirring. The fining effect occurs during flocculation, immediately after addition. It is evident that very good dispersion must be ensured during slow and continuous addition. Because KalCasin disperses well, slow addition to the main tank is feasible if simultaneously mixed using an appropriately sized mixer. Continuous in-line dosage has also proved worthwhile, particularly for frequent use of KalCasin, because of the very fine flocculation.
In addition to KalCasin's primary application for removing polyphenol-induced problems, in the case of wines affected by volatile acidity an organoleptically perceptible reduction (no analytical decrease) can be observed.
Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations.
Laboratory tested for purity and quality.

Dosage and use

Treatment can basically take place at any stage, including before conventional fining. As tannins are often bound to the sediment particles in juice or wine, the most effective treatment is in pre-clarified beverages.
KalCasin is usually introduced first as far as the dosage sequence for combination fining is concerned. Only in the case of simultaneous use of activated carbon is this dosed before the casein solution, waiting 1 - 2 hours before adding the casein.

Intended purpose	Dosage
Slight corrections	2 - 5 g/100 L
Removal of tannic notes	5 - 20 g/100 L
Organoleptic reduction of slight volatile notes	20 - 40 g/100 L

Small-scale preliminary tests are recommended in any case.

KalCasin is carefully stirred into 10 times the volume of water (preferably hand-warm) until free of lumps and then slowly added direct to the wine tank and stirred thoroughly. Prepared solutions should not be stored for microbiological reasons.
Racking the finings should then be carried out within maximum two days, as the fining sediment may otherwise undergo changes.

Storage

Protect from odours and moisture. Packs which have been opened should be immediately tightly sealed.

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