



LittoFresh® Origin

Pure phytoprotein for fining and clarifying must and wine

Product description

LittoFresh® Origin is a phytoprotein with specific flocculation properties and increased reactivity to phenols. In white or rosé must LittoFresh® Origin absorbs oxidising phenols (brown colouration) and prevents loss of aroma. In practice, it is just as effective as products containing casein.

LittoFresh® Origin gently refines and balances the structure of red wines. In white wine, LittoFresh® Origin refines aromas and reduces unripe, green notes.

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

Add LittoFresh® Origin to 10 times the volume of (hand-hot) water, stirring vigorously to prevent clumping. The flocculation properties are increased by six hours' priming. Add to the main tank, stirring constantly, or using a dosing pump (for flotation).

Intended purpose	Dosage
Treatment of white and rosé musts (depending on tannin content)	20 - 50 g/100 L
Flotation of white and rosé must	10 - 20 g/100 L
Clarifying and fining of white and rosé wine	5 - 10 g/100 L
Clarifying and fining of red wine	10 - 20 g/100 L

The optimum quantity to be dosed should be ascertained in advance through a preliminary test.

Storage

Store away from odours, moisture and light. Packs which have been opened should be immediately tightly sealed and used as soon as possible.

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