



# Spring'Finer™



## THE INNOVATIVE YEAST DERIVED FINING AGENT

### Description:

**Spring'Finer™** is an innovative fining agent based on yeast protein extract. It contains more than 50% of total proteins, and among these proteins at least 50% are higher than 15kDa. **Spring'Finer™** can replace usage of current fining products (albumin, gelatin...)

Exclusively of yeast origin, the yeast protein extract **Spring'Finer™** is allergen free, vegan and can be considered as the sole fining agent totally integrated in wine elaboration.

### Properties:

#### WINE CLARIFICATION

- **Spring'Finer™** contains high molecular weight proteins (>15kDa) able to clarify and fine cloudy particles and colloids present in wines.

#### NO PROTEIN INSTABILITY

- **Spring'Finer™** doesn't cause any protein instability of the wines.

#### ASTRINGENCY AND BITTERNESS DECREASE

- **Spring'Finer™** specifically precipitates the most astringent and bitter tannins while preserving the wine structure. **Spring'Finer™** decreases harshness perception and improves the organoleptic quality.

#### • Easy to use E2U™:



**Spring'Finer™** is labelled **E2U™**. This label certifies a better dispersion of the product and safe use.

### Applications:

- For clarification: for strongly pressed must and wines, in order to remove the most astringent tannins.
- For fining: for premium red and white wines, notably aged in barrels, to refine them before bottling.



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## Dosage:

It is recommended to do trials in order to adjust for the right dosage (fining kit available on request).

For must and wine fining, the recommended dosages are:

- Musts: 5-20 g/hl (OIV maximum legal dosage 30 g/hl)
- Red wines: 5-15 g/hl (OIV maximum legal dosage 60 g/hl)
- White and rose wines: 1-5 g/hl (OIV maximum legal dosage 30 g/hl)

Disperse **Spring'Finer™** in 10 times its weight of water (never in wine) at 10-20°C. Wait for complete dispersion, stir and incorporate the obtained solution directly into the wine through an adequate connector. Homogenize the wine through a pumping over without aeration.

**Warning:** Yeast protein extracts are subject to a usage limit of 30 to 60g/hl according to the EU regulation. See the mentioned limits above. The recommended dosage is compatible with these limits.

## Packaging:

Carton of 24 vacuum-packed sachets of 125g each (full box net weight: 3 kg)

Carton of 10 sachets of 1kg each (full box net weight: 10 kg)

## Guarantee:

Fermentis® guarantees an optimum storage of this product for 3 years in its original packaging in a dry place at a temperature of maximum 20°C.

Fermentis® guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above.

**Fermentis® fermentation aids and functional products are exclusively produced from natural yeast products. The know-how of the Lesaffre group guarantees end users high performing products as required by modern oenological applications.**

The data contained in this technical sheet are the exact transcription of our knowledge of the product at the time of revision. They are the exclusive property of Fermentis®-Division of S.I.Lesaffre. It is the user's responsibility to make sure that the usage of this particular product complies with the legislation.



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