



Want to make an allergen-free and vegan wine?

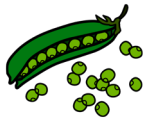









People all over the world are demanding wines free of allergens and vegan friendly. This raises a few challenges for our winemaking processes - How do I flotate my juices without gelatine? With no more casein in my wine processes, what else can I use as a fining agent?

It might be a bit more effort but the upside of using allergen free and animal-free based products, means your wines are accessible to everyone – no matter what your preference; no declarations on your labels and it is a guarantee of food safety for the consumer. A win-win for all.

Sign me up you say? Enartis is here to help with our wide variety of replacement products to ensure maximum benefits. An allergen and animal free wine starts during harvest time. Below are some suggestions for the replacement of allergen and animal additives used for juice treatment.

Plantis AF and Protomix AF pea protein based products for juice treatment during settling, flotation and fermentation

Plant proteins derived from pea and potato are the most obvious alternative to fining protein of animal proteins..

| Plant protein | Origin | Dosage | Reduction of color intensity | Reduction of catechins | Rapidity of flotation | Yield in flotation |
|---------------|---|-----------|---|--|---|---|
| PLANTIS AF |  | 5-10 g/hL |  |  |  |  |
| PLANTIS AF-P |  | 5-30 g/hL |  |  |  |  |