

ALBUCOLL

Liquid hen's egg-white (egg albumin).

Substance from hen egg presenting a potential allergenicity. The use of this product may cause an «allergen» labeling. Qualified for the elaboration of products for direct human consumption in the field of the regulated use in OEnology. In accordance with the regulation (EC) n° 606/2009

Physical characteristics

Aspect Liquid
Colour Light yellow
Dispersion in water after mixing to form a paste

Chemical analysis

pH.....	9,2 ± 0,2	Heavy metals (as Pb).....	< 10 ppm
Dry extract.....	11% - 12%	Lead.....	< 5 ppm
Gum, gelatin, dextrin	none	Mercury	< 1 ppm
Ashes (on dry extract).....	< 6,5%	Arsenic	< 3 ppm
Total nitrogen (on dry extract)	> 12%	Salmonella / 25g.....	none

Oenological use

Properties: specific clarifying agent of premium red wines.

Dosage: 3 to 8 g/hL (30 to 80 ppm).

Preparation: beat slightly before use (Check the label).

- Use an inert and clean container.
- Do not mix with other products.
- Use the products within 3 hours after preparation.
- Do not use an opened bag.

Regulation: Contains egg albumin, please check the legislation in force.

Storage – Optimal date of use

- Store in original packaging at room temperature (0 to 25° C) in a dry and odourless room.
- Optimal date of use : **6 months after packing date.**

Packaging

1 kg bottle / 5 kg BIB



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