

Ve-Gel

Vegetable protein
for the clarification
of musts and wines

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The latest years have seen an increasing demand towards alternative products to animal-based proteins for the clarification of musts and wines.

After a two years' research, AEB Group created **Ve-Gel**, product **based on vegetable and yeast proteins**.

The synergic action of these two compounds makes the product ideal for the clarification of musts and wines difficult to be clarified, above all in combination with inorganic clarifiers (Spindasol, Bentogran).

The high reactivity of this protein complex towards bentonite and silica sol enables to obtain a quick clarification with compact deposits.

In the static settling of grape musts, **Ve-Gel** enables to obtain not only a better technological result, but also more favourable parameters.

The clarification degree is higher than the one obtained with common vegetable proteins, the deposit is more compact and the clarification is carried out in a sensibly lower time.

Utilization during flotation

Thanks to its reactivity, **Ve-Gel** can be successfully utilized during flotation, alone or in association with bentonite.

Ve-Gel has a low reactivity towards the colouring matter and can be used in red wines with no colour loss.

Doses of utilization

10-50 g/hL.

Modalities of utilization

Dissolve **Ve-Gel** in water at a ratio **1:15** and add it on line.

Composition

Vegetable protein.
Yeast protein.

