STABILIZING AGENTS

MARTIN VIALATTE

ELECTRA®

ALL WINES · SANS ALLERGENE AF ALLERGEN FREE · USABLE IN ORGANIC BIO UE · VEG

Elimination of unstable proteins	High deproteinising power	Activated calcium bentonite in powder form

OENOLOGICAL GOALS

- Can be used in all stages of the winemaking process: pre-fermentation / fermentation / in wine.
- In must: reduces the amount of bentonite needed for protein stabilisation in wine.
- During flotation: improves must clarification, reduces the presence of unstable proteins and eliminates the enzymes responsible for oxidation (polyphenol oxidases).
- The specific (rheological) properties of ELECTRA® enable excellent deproteinisation as well as medium-size deposit volume.

DOSAGE

20 to 100 g/hL depending on the results of the protein stability test.

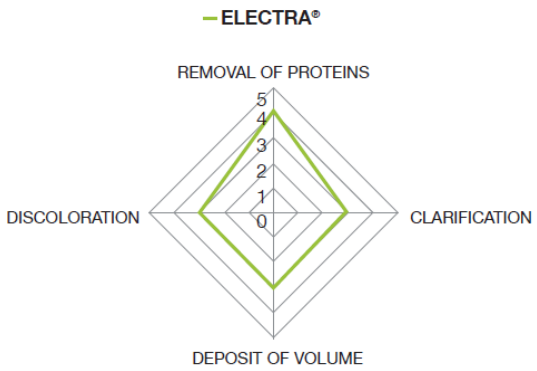
PACKAGING

1 KG
5 KG
25 KG

STORAGE

Store unopened, sealed packages away from light in a dry, odour-free environment.
Once opened, use up rapidly.

POSITIONING ELECTRA® :



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MARTIN VIALATTE

INSTRUCTIONS FOR USE

Sprinkle ELECTRA® over water and stir.
Wet all the powder and absorb any lumps well (make solutions of no more than 5% - 50g per litre of water).

Stir again to form a gel.
The bentonite is ready to use!

- Never prepare bentonite in wine = it loses effectiveness.
- The use of a fining connector is strongly recommended.

Precautions for use :
Product for oenological and specifically professional use.
Use in accordance with current regulations.

COMPARISON OF PROTEIN STABILITY TESTS

Test	Advantages	Disadvantages	Reproducibility	Sensitivity	Reliability
Heat	Classic test	Quite long. Not very sensitive or reliable	+	+	-
Heat + Tannins	Classic test. Highly sensitive	Quite long. Reacts with all proteins (even stable ones). Sometimes, reproducibility problems	+	+++	+++
Bentotest	Quick & Simple	False positives	+++	+++	-
TCA	Quite simple	TCA is dangerous for the environment	+++	++	+++
ProStab	Quite simple & quick	Storage of reagents in the refrigerator	+++	++	++
Electrophoresis	Visualisation & semi-quantification of all proteins	Very time-consuming, toxic products and expensive equipment	+++	+++	+++

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