



info@piwine.com

www.piwine.com

800-488-7492

Potassium Caseinate (Kolorfine) Use & Storage

1. This is a fining agent which can be used for any of the following reasons:
 - a. To correct and stabilize color in white and blush wines
 - b. To clarify wines, juices, or vinegars
 - c. To freshen the aroma of stale wines by removing some of the oxidized odor
 - d. To soften harsh flavors in wines
 - e. To extend the shelf life of packaged products
2. Dissolved properly, the active component of this product is 100% potassium caseinate; When mixed in water, the product will flocculate when added to wine. The flocculant or coagulum removes specific polyphenolic compounds (leucoanthocyanins) that contribute to browning, as well it will remove suspended solids as it settles.
3. This material is not often used with red wine because it removes quite a bit of color.

Lab Trials & Cellar Procedure

1. Best practice is to set up fining trials to determine the best usage rate. The normal range is 1-4 grams per gallon of wine. Recommended trials: add 2.5 grams of Kolorfine to 100 mL water at room temp. Allow 3 hours to dissolve. Add 1 mL to 100 mL wine sample A. Repeat with 2 mL and 4 mL solution to wine sample B & C. Shake or roll samples several times for 2-4 hours. Allow to settle overnight, decant & filter samples. Evaluate for color, flavor and aroma compared to untreated wine. Incubate for color stability at 120F for 3 or 4 days.
2. Once you determine best rate, hydrate in water at a rate of 2 gallons of water per pound of potassium caseinate and hold for 2 to 3 hours until completely dissolved. This is the equivalent of 15-17 mL of water per gram of potassium caseinate, or 16 fluid oz of water per oz avoirdupois of potassium caseinate.
3. Slowly pour the mixture of water and potassium caseinate into your wine while stirring or pumping over. Continue agitation until it is thoroughly dispersed in the wine. Since this material coagulates almost immediately (within 2 or 3 seconds) it is imperative that stirring, or agitation of the wine be done as the casein is added in. Allow to settle then rack and course filter. Counter-fining can be done with Kieselsol at the rate of 3#/1000 gal.

Storage

Kolorfine is hygroscopic and can absorb odors. Therefore adequate protection is essential. It is recommended that product is stored at temperatures below 25°C, relative humidity below 65% and in an odor free environment. Stocks should be used in rotation preferably within 24 months of manufacture.