



Egg albumin

CHARACTERISTICS

Ovovin is a powdered egg albumin particularly indicated for use in red wine fining.

APPLICATIONS

- Red wine fining. Enhances the wine's tannic and polyphenolic stability.
- White wine fining. To achieve optimal fining, it is recommended to add an oenological tannin (Galitan) before application.
- Cider and vinegar fining.

ORGANOLEPTIC QUALITIES

Applying **Ovovin** to wines produces the following organoleptic effects:

- In red wines, it balances the wine's tannic structure by attracting and removing the most astringent tannins.
- It helps to give the wine a rounder structure and produces a more integrated polyphenolic fraction.
- It does not affect the wine's aromatic characteristics and fully preserves varietal typicity (both nose and mouthfeel).

COMPOSITION

Powdered egg albumin, obtained by drying chicken egg white (enzymatically treated beforehand with glucose oxidase, catalase and hydrogen peroxide to remove the glucose) in an atomization tower.

Allergen: From egg white.

DOSIS

<i>Vines</i>	5-10 g/hl
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Caution: It is recommended to perform laboratory tests before application to determine optimal dosage, or to commission Fining Analysis at Agrovin's laboratory.

INSTRUCTIONS FOR USE

1. Dissolve the Ovovin in 10 times its weight of water (100 g of Ovovin for every litre of water).
2. Stir vigorously, but avoid producing froth.
3. Add the solution to the wine and mix thoroughly.

Precautions for use

*It is not recommended to dissolve the **Ovovin** directly in the wine, as this will provoke precipitation of the wine's polyphenolic fraction and will reduce the product's effectiveness.*

PHYSICAL APPEARANCE

Creamy-white powder.

PRESENTACIÓN

Ovovin: 1-kg packs.

PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES

Moisture [%]	< 10
Ash [%]	< 6,5
Total Nitrogen [%]	> 12
Heavy metals [mg/kg]	< 10
As [mg/kg]	< 3
Pb [mg/kg]	< 5
Hg [mg/kg]	< 1

STORAGE

Store in the original packaging in a cool, dry, odour-free place.

Once open, use as soon as possible.

Best before: 1 year from packaging.

RGSEAA: 31.00391/CR

This product complies with the International Oenological Codex and EC Regulation No 606/2009.