Kit for determination of protein stability

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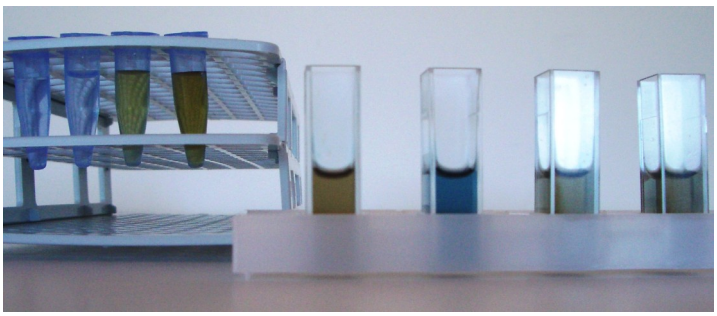
Protein instability has long been a technical issue in white wine production. Wine proteins are mainly obtained from the grape berries. Although their concentration is reduced during the winemaking process a certain part remains soluble in the final wine. Depending on the grape variety, growing conditions and winemaking process. The excepted values range from 10 up to 300 mg /L. These surviving proteins will eventually denature and finally precipitate in the wine bottle.

Bentonite fining is the most common and effective practice for minimizing the protein haze potential in bottled wine even though Bentonite induced protein removal during winemaking will have a strong negative impact on wine quality and sensory characteristics. Therefore, knowing the minimal Bentonite dosage required to achieve wine protein stability is essential for the production of high quality wines. The usual laboratory fining trials are time-consuming and can only be used after the competition of the fermentation.

We have developed a rapid, simple and reliable colorimetric kit to determine the protein stability of the wine. Furthermore, in just few minutes you will be able to predict the optimal quantity of Bentonite needed to avoid haze formation while preventing loss of wine aromas.



To perform the tests you will need:

- *Spectrophotometer*
- *Centrifuge*
- *Pipettes*.

Moreover this test can be adapted on all the chemistry analyzers available on the market.

The test can be applied directly on white and rose wines as well as on must. Consequently it's possible to determine the instability of the future wine and carry out the Bentonite treatment before or during the fermentation when the aromas are not yet formed and/or released.