

Kolorfine uses:

- correct and stabilize colors in wines, particularly white and blush wines
- clarify wines, juices and vinegars
- freshen “stale” or oxidized wines
- soften harsh flavors in table and dessert wines
- extend the shelf life of packaged products

Product Description

Kolorfine is a specifically formulated product used to correct and stabilize color in wine, juice and vinegar. When properly dissolved in the recommended volume of water, the active component is 100% potassium caseinate.



How it works

A solution of Kolorfine in water immediately flocculates when added to wine, juice or vinegar. This flocculent or coagulum removes specific polyphenolic compounds (leucoanthocyanins) as well as mechanically removing suspended solids as it settles.

Why is it used?

Many white wines are susceptible to “browning”. Kolorfine selectively removes certain polyphenolic compounds (leucoanthocyanins) that contribute to this browning. When wines, juice or vinegar lose their freshness because of improper handling or simply because of excessive age, Kolorfine can effectively refresh these products by removing the stale flavors and aromas while also improving the color.

When is it used?

The selective removal of the very sensitive browning components in wine, juice or vinegar can be accomplished before the product turns brown. However, if the product has already browned, Kolorfine will effectively correct this problem. In either situation, the wine, juice or vinegar must be protected from oxidation after treatment to prevent further “browning”.

Suggested Laboratory Evaluation

Add 2.5 grams of Kolorfine to 100 ml of water at room temperature.

Note: Kolorfine dissolves slowly in water. Therefore, allow to mix well and intermittently over a 2-3 hour period to achieve complete dispersion. Set up four 100 ml samples of wine to be fined.

Sample Number	ml of 2.5% Suspension Kolorfine Fining Agent	Equivalent Concentration
1	0 ml	control
2	1.0 ml	2 lbs / 1,000 Gal
3	2.0 ml	4 lbs / 1,000 Gal
4	4.0 ml	8 lbs / 1,000 Gal

Add the recommended volume of Kolorfine suspension to each 100 ml sample. Roll or shake each treated sample several times during the subsequent 2-4 hours.

Let the samples settle overnight. The following day, decant and filter the clear samples. Evaluate the relative color, aroma and flavor of each wine, juice or vinegar sample and compare with the control or untreated sample. For confirmation of color stability, incubate the control and Kolorfine treated samples at 120°F for 3-4 days. We suggest a color reading before and after incubation with a color spectrophotometer at 480 nanometers.

Note: The Kolorfine suspension in water should be prepared fresh daily as it is susceptible to spoilage

Procedure for use in the cellar

The required amount should always be determined first in the laboratory as outline above.

Mix the Kolorfine suspension as outlined in the Laboratory Evaluation. Use 2 gallons of water for each pound of Kolorfine fining agent required. In approximately 2-3 hours, the Kolorfine will completely dissolve.

After the Kolorfine is in solution, slowly add the solution to the wine, juice or vinegar to be fined while rolling or pumping-over the tank. Continue mixing (or rolling) the Kolorfine treated wine, juice or vinegar until the Kolorfine is thoroughly dispersed throughout the entire volume of product. Then let the wine, juice or vinegar settle and rack, centrifuge or rough filter from the top of the tank to the bottom.

To facilitate settling and compaction of Kolorfine, it is recommended that wine, juice or vinegar under Kolorfine treatment be "topped" with one of the Nalco grades of colloidal silica at a rate of 2 1/2 lbs to 3 lbs per 1,000 Gal of product. Technical literature on Nalco Colloidal Silica is available on request.

Packaging

Kolorfine is packaged in 50 lb multiwall bags



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