



Degustin

A compound based on special cross-linked silicon dioxide, with integrated montmorillonite factors from bentonite

Product description

Degustin is a special high-quality, granular, easily suspendable mineral-based product, for selective tannin adsorption and effective flavour harmonisation. Degustin easily forms a suspension, does not clump and facilitates filtration.

It is gentle, delicate and has unprecedented selectivity. Degustin adsorbs specific disruptive tannin fractions from the flavonoid group. This action can be analytically and organoleptically proved. Targeted removal of impurities from beverages using gentle, adsorptive mineral technical auxiliaries which can be separated out again is indubitably a sensible and desirable beverage treatment process.

Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

Dosage

Degustin is stirred into five times the volume of water and preferably added to the blank wine. Filtration can be carried out after just a few hours, but at the latest after two days.

Intended purpose	Dosage
Slight corrections	5 - 10 g/100 L
Removal of stubborn faults	10 - 50 g/100 L

Storage

Store in a dry place away from odours. Packs which have been opened should be tightly sealed again.