

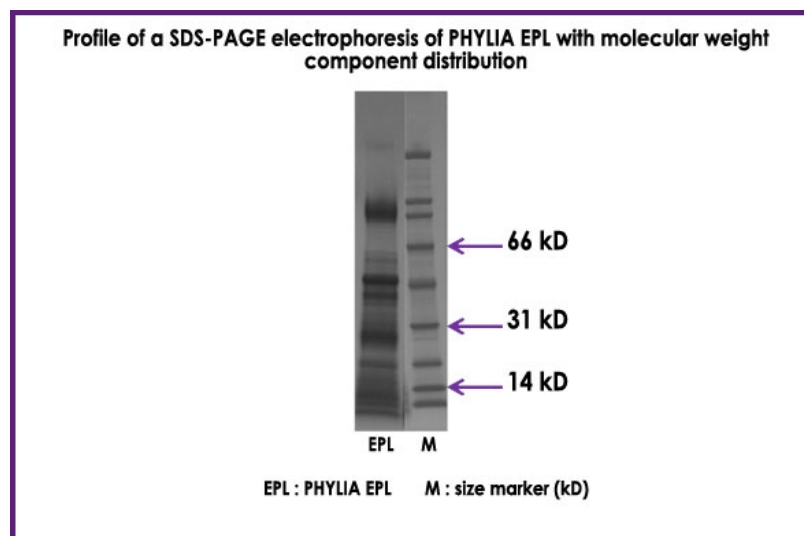
## PHYLIA EPL

**Yeast protein extract for gentle wine fining**  
**The result of a collaboration between Lesaffre and Sofralab**

### CHARACTERISTICS

**PHYLIA EPL** is the result of several years of research on must and wine fining using yeast proteins exclusively. **PHYLIA EPL** has been the subject of a thesis carried out together with the Hochschule Geisenheim (Germany).

**PHYLIA EPL** is produced using an innovative industrial process that extracts, concentrates and preserves yeast proteins. This process allows obtaining a cytoplasmic extract of interest for this application from a selected enological yeast: *Saccharomyces* spp with more than 50% of proteins extracted from the dry matter; 50% of the proteins have a size above 15 KD (kilo Dalton).



**PHYLIA EPL** is the first fining aid using proteins that are considered to be endogenous to wine since their hydrolysis products (amino acids, peptides, oligopeptides and small proteins) are naturally released by the yeasts after the alcoholic fermentation.

*Saccharomyces* spp products are non-allergenic. Thanks to these characteristics, **PHYLIA EPL** allows for a fining that respects the wines.

### OENOLOGICAL PROPERTIES

- Musts and white, red and rosé wine fining.
- Removes the tannins that are responsible for bitterness.
- Fining that fully respects the wines.
- Contributes to efficient wine clarification.
- Thanks to its origin, this product is not subject to allergen labeling regulations.

## APPLICATION FIELD

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- Qualitative must fining.
- Qualitative wine fining before bottling.
- **PHYLIA EPL** can be used with musts and wine before bottling.

## APPLICATION RATES

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### Recommended application rate:

With musts: 5 to 30 g/hL.

With white or rosé wines: 5 to 15 g/hL.

With red wines: 5 to 30 g/hL.

Maximum application rate according to current European regulations: 30 g/hL with musts and white wines, 60 g/hL with red wines.

## INSTRUCTIONS FOR USE

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Dissolve in 10 times its weight of water or wine.

Add to the volume to be treated. Ensure proper homogenization.

In order to increase the quality of the fining, use a fining connection such as venturi.

### Precautions for use:

In order to obtain a rapid flocculation of **PHYLIA EPL** with white and rosé wines, we strongly recommend adding tannins as fining aid such as **OENOTANNIN MIXTE MG**, chestnut tannins.

Product for enological and food industry applications.

Use according to current regulations.

## INGREDIENTS

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Yeast protein extract. Does not contain any GMO.

## PACKAGING

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500 g vacuum-packed sachet – Box of 30 x 500 g.

## STORAGE

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Store unopened package away from light in a dry and odorless area.

Opened package: use rapidly.

Use before the best before date (BIUB) stamped on package.

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