DRIFINE (DRI 141)

Drifine is purified isinglass, which employs improved disruption technology to yield a product with the unique combination of optimum dissolving and performance characteristics. Drifine is added to wine at the end of fermentation to speed clarification and improve filtration by removing yeasts and particulate matter.

PRINCIPLE

The active component of Drifine is isinglass (collagen). It is derived from the swim bladder of fish. Processing into finished form involves a regime of rigorous washing and sterilization, followed by disruption, drying and fine-milling.

BENEFITS

Efficient clarification at low addition rates.

Unmatched 'brilliance.'

Gentle action with no associated detrimental flavor changes.

Compact sediment volume, therefore reduced losses.

Effective at low temperatures.

No additional clarifiers required.

In addition to its excellent clarification properties.

Drifine can help improve flavor and aroma characteristics:
Removes harshness in white wine.
Unmasks fruity aromas in white wine.
Reduces astringency in red wine.

QUICK NOTES

BENEFITS

Efficient clarification at low addition rates

Compact sedimentation

Effective at low temperatures

TREATMENT RATES

1-3 g/hl

APPLICATION

Added via solution to wine at the end of fermentation

PROCESS AID - TECHNICAL DATA SHEET

DRIFINE (DRI 141)

TREATMENT RATES

Typical Drifine treatment rate is in the range 1 to 3 g/hl.

For both performance and commercial considerations it is advisable to identify the correct addition rate. This will vary from wine to wine.

In all instances care should be taken in removing all the settled solids prior to filtration.

Clarification of White Wine with Drifine (2ghl)

IDENTIFICATION OF OPTIMUM ADDITION RATE

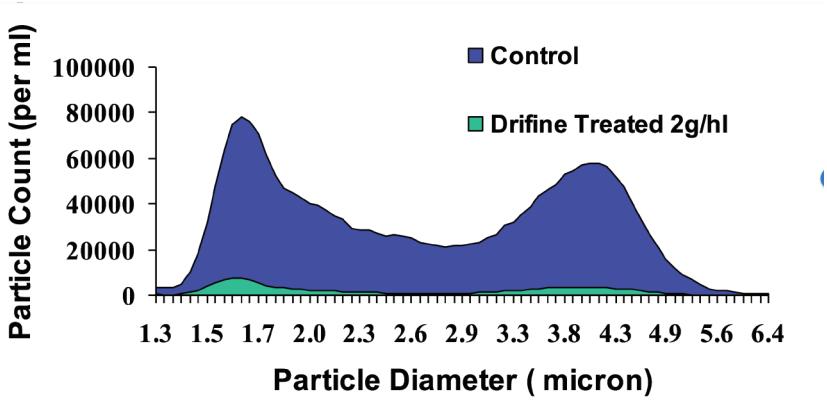
1 - Solution preparation

Disperse 2.5 g Drifine in 500 ml cold water. Allow to stand for 30 minutes. Mix thoroughly until dissolved.

Note: if a kitchen hand held blender is used (for example Moulinex, Philips, Braun) a mixing time of 1 minute is all that is necessary.

2 - Optimization test

Example: to 100 ml wine taken at the end of fermentation add 0, 0.1, 0.2, 0.4, 0.6, 1.0 ml of Drifine solution. Mix well and stand overnight. The optimum addition rate is determined as the rate that gives satisfactory wine clarity without causing a large sediment volume.



Particle size Analysis of White Wine, with and without Drifine

REGULATORY

The active component of Drifine is isinglass

FDA

Isinglass is listed as Generally Recognized as Safe (GRAS) by the Food and Drug Administration (FDA) under 27 CFR 24 subpart L – 24.246.

UK & EC

Isinglass is a permitted clarifying agent under Directive 822/87/EEC Annex VI. Commission Directive 2007/68/EC exempts isinglass from having to be mentioned on labels when used to clarify beer or wine

Drifine can be used as a processing aid as it meets the requirements of EU General Food Law (Regulation (EC) No 178/2002 (as ammended)).

Australia & New Zealand

Approved for use as a food processing aid under section 1.3.3. of the Food Standards Code (Schedule 18)

CONTACT US

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