







RIBO-Off

Blend of gallic tannins and proanthocyanidins for protection against light-struck taste





-> TECHNICAL DESCRIPTION

The light-struck taste is an organoleptic defect that often appears in wines stored in transparent bottles without protection from light radiation.

This alteration is mainly linked to the photochemical sensitivity of Riboflavin (vitamin B2), which when exposed to light (wavelengths between 370 and 440 nm) switches to a state of energy-rich excitation, which can activate numerous reactions, including the oxidative photodegradation of sulphur amino acids, particularly methionine. The final products of this degradation are volatile sulphur compounds, with very low perception thresholds (methanediol, dimethyldisulphide), which give the wine scents of cabbage, wet wool, onion, garlic.

RIBO-Off is a mixture of gallic tannins and proanthocyanidins with a high antioxidant performance, for protection from light-struck taste, which counteract light radiation, sacrificing and thus decreasing the excited state of vitamin and preventing the triggering of photodegradation.

RIBO-Off protects the wine from unpleasant taste sensations, returning delightful notes and moderate tannicity.

-> COMPOSITION AND TECHNICAL CHARACTERISTICS

Mixture of gallic and proanthocyanidin tannins.

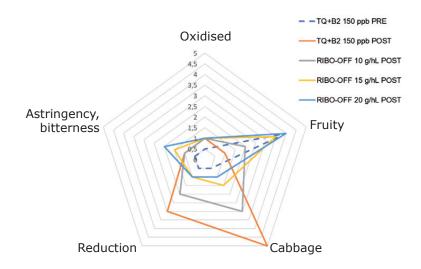


Figure 1-Riboflavin reaction time analysis. Addition of 150 ppb riboflavin and different dosages of RIBO-OFF to counteract effect.









RIBO-Off

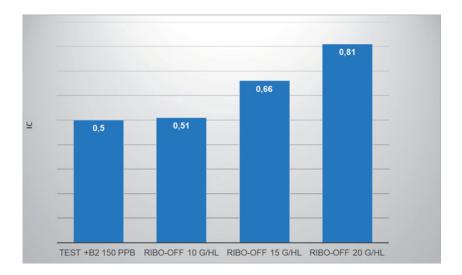


Figure 2-Colour intensity of a wine after addition of RIBO-OFF at different dosages.

→ DOSAGE

5-15 g/hL; in rosé wines 5-20 g/hL.

-> INSTRUCTIONS FOR USE

Add directly to wine and mix.

For a preventive and synergetic approach to the problem of light-struck taste, removing riboflavin, the use of Decoran (10-30g/hL) and Bentogran (50g/hL) is suggested.

Products that can decrease, respectively, up to 70% (Decoran) and 20% (Bentogran) of vitamin B2.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

- 1 kg net packs in cartons containing 10 kg.
- 5 kg net bags.

