

Title (en)
POLYMERIZATION METHOD, IN PARTICULAR FOR POLYMERIZING OENOLOGIC ADDITIVES, AND POLYMERS PRODUCED BY SAID METHOD

Title (de)
POLYMERISATIONSVERFAHREN, IM BESONDEREN ZUR POLYMERISATION VON ÖNOLOGISCHEN ZUSÄTZEN UND ANHAND DIESES VERFAHRENS HERGESTELLTE POLYMERE

Title (fr)
PROCÉDÉ DE POLYMÉRISATION, NOTAMMENT D'AUXILIAIRES ONEOLOGIQUES ET POLYMÈRES OBTENUS PAR CE PROCÉDÉ

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Application
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Priority
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Abstract (en)
[origin: WO2011030007A1] The invention relates to a method for developing novel non-allergenic oenologic polymers, which consists of the polymerization, conducted in a plurality of steps, of natural materials that are used in oenology, particularly caseins, ovalbumins, gelatins, lysozymes, isinglasses, glutens, enzymes, and tannins. The polymers and copolymers according to the invention can be used, alone or variously combined, in the treatment, clarification, and preservation of plant-based beverages and in particular of grape musts, still or sparkling wines, fruit juices, beers, ciders, and vinegars. Said novel oenologic polymers, insoluble and functional in an aqueous medium, do not release allergenic residues in the beverages in which the same are used, and are sufficiently safe for the operators and for consumers.

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