

COMPARATIVE STUDY OF THREE TESTS FOR PROTEIN INSTABILITY ESTIMATION IN WHITE WINES

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Abstract: Wines contain unstable proteins that, especially when exposed to high temperatures, form a haze and/or precipitate; this can pose a problem to white wines when it occurs after bottling. To estimate the protein stability of the white wines, tests of protein stability to the wines were applied. A comparative study of three tests using different doses of bentonite was made, in order to evaluate the protein stability in two dry white wines. The best results were obtained with the tests T₁ and T₃ indifferent of the protein content of the wines.

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