COEI-1-LAIECR Skim milk

1. Object, ORIGIN and field of APPLICATION

Skimmed cow's milk can be used to clarify wine. Its coagulation traps particles which are eliminated in the sediments. It must not introduce a taint into the wine.

The use of skimmed cow's milk may give rise to possible residual proteins in wine which may provoke a possible allergic reaction for some individuals.

Its use must comply with regulations in force for skim milk.

2. Composition AND limits

Skim milk must comply with regulations in force concerning foodstuffs intended for human consumption.