

## **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.