FINING PRODUCTS



S VEGAN FRIENDS

Clarfine is a preventive and curative treatment for musts and and wines showing oxidation, bitterness or vegetalor vegetal tastes.



PRODUCT CHARACTERISTICS

- Formulation: Polyvinylpolypyrrolidone (PVPP-E1202) and cellulose (bed granulation).
- Enological benefits: Clarfine's main characteristic is its ability to selectively bind phenolic compounds that have vegetal notes and that cause yellowing in wines. Clarfine generates a small amount of lees, making it very cost-effective.



DIRECTIONS FOR USE

- Let swell for 1 to 2 hours in 6 times its weight of water .Gradually and homogenously add to wine or must. Suspend the product for at least 30 minutes by mixing or pumping-over without aeration.
- Dosage: Preventive: 10 to 20 g/hL. Curative: 20 to 60 g/hL. Legal maximum dosage rate (EU regulation): 90 g/hL.



SPECIFICATIONS

PHYSICAL

• Appearance & colour: White powder

CHEMICAL

- Humidity: < 6 %Ashes: < 0,5 %
- Total nitrogen: $9.5 \pm 1 \%$

LIMITS

- Heavy metals (in lead): < 10 mg/kg
- Arsenic: < 3 mg/kg
- Lead:< 2 mg/kg
- Mercury: < 1 mg/kg
- **Zinc:** < 5 mg/kg
- Cadmium: < 1 mg/kg
- **Sulphates:** < 1 000 mg/kg



PACKAGING & CONSERVATION

- 25 kg barrels.
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GD/13-03-2024. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).