



NUTRIENT

Granucel

Turbidity corrector for the vinification of white and rosé wines. Granucel has a lee support effect and allows to maintain an homogeneous yeasts spread in highly clarified musts.



PRODUCT CHARACTERISTICS

- **Formulation:** powder cellulose.
- **Enological benefits:** Must **clarification** is a crucial step for the quality of white and rosé wines. If the must's turbidity is too high, unpleasant or reductive aromas can occur.

On the other hand, if the turbidity is too low (< 100 NTU), this can cause **problems** for the yeast which tend to settle at the bottom of the tank. This can lead to **problems in the fermentation**, and spoilages may occur (volatile acidity, H₂S...).

Granucel helps to **readjust the turbidity** to an optimal level, that can not always be achieved under normal circumstances. The yeast are thus better spread out in the tank, helping the alcoholic fermentation and maintaining the **organoleptic properties**.



DIRECTIONS FOR USE

- Once the alcoholic fermentation has started (when yeast release of CO₂), add Granucel in 10 times its weight in water or must. Incorporate it to the tank, and homogenise with a pumper-over.
- **Dosage:** to be determined according to the turbidity of the must.
Turbidity < 50 NTU: 60 to 80 g/hL.
Turbidity between 50 and 100 NTU: 40 to 60 g/hL
Turbidity between 100 and 200 NTU: 20 to 40 g/hL.



SPECIFICATIONS

PHYSICO-CHEMICAL

- **Appearance & color:** White powder
- **Solubility:** Insoluble
- **Purity:** > 92%
- **pH:** Between 5.0 and 7.5

COMPOSITION

- **Starch:** Absence
- **Dry matter:** > 93 %

LIMITS

- **Lead:** < 2 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 1 mg/kg
- **Cadmium:** < 1 mg/kg
- **Iron:** ≤ 10 mg/kg
- **Ashes:** < 0.3%



PACKAGING & CONSERVATION

- Bags of 1 kg (in 10 kg box) and bags of 5 kg (in 10 kg box).
- 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.

GN/25-09-2023. 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).

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