



Clarifying Agent

PLANTIS AF

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CLARIFYING AGENT – STABILIZING AGENT WHICH IS ALLERGEN FREE

COMPOSITION

Pure plant protein, gluten free.

GENERAL FEATURES

PLANTIS AF is a new clarifying coadjunct in Enartis' "Allergen Free" line. It is used for wine clarification and stabilization.

The plant protein contained by **PLANTIS AF** makes it especially effective for removing:

- both oxidized and/or easily oxidizable phenolic substances, principally catechins and leucoanthocyanins, which are responsible for the darkening of color and the appearance of flatness and bitter flavors;
- tannins;
- iron.

The use of **PLANTIS AF** therefore, gives a younger color to wines, increases cleanliness and olfactory freshness and reduces the sensation of bitterness and helps to give wines a greater longevity.

PLANTIS AF is lacking in allergic compounds and is not required to be listed on the label. Also, the absence of products of animal origin allows it to be used in the production of wines destined for consumption by vegetarians and vegans.

APPLICATIONS

- Clarify and stabilize white, red and rose wines.
- Treat oxidized wines.

In order to improve its clarifying efficiency, **PLANTIS AF** can be used in combination with bentonite (Pluxbenton N or Bentolit Super)

DOSAGES

10-30 g/hl (0.84-2.5lbs/1000 gal)

In order to determine the correct dosage to be used, it is recommended that laboratory trials be conducted with various amounts of **PLANTIS AF**.

INSTRUCTIONS FOR USE

Dissolve in water at the ratio of 1 to 10, stirring continuously and slowly to reduce lumps formation. Add the resulting solution to the wine using a Venturi tube or dosing pump during a pump-over. The product is not completely soluble therefore it is recommended to stir the suspension while introducing into the volume to be treated. For maximum effect, the addition must be made to at least half of the volume to be treated.

PACKAGING AND STORAGE CONDITIONS

15 kg

Sealed package: keep the product in a fresh, dry, well-ventilated area.

Opened package: carefully reseal the package and keep it as above indicated.

The product is in compliance with the following specifications:

Codex Œnologique International

Product approved for winemaking, in accordance with:

Reg. (CE) N. 606/2009

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The indications supplied are based on our current knowledge and experience, but do not relieve the user from adopting the necessary safety precautions or from the responsibility of using the product properly.