



# Clarifying Agent

## PLANTIS AF-Q

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### CLARIFYING AGENT –ALLERGEN FREE STABILIZING AGENT

#### COMPOSITION

Complex clarifying agent made from pure plant protein (*Pisum sativum*) and chitosan sourced from *A. niger* activated with organic acid (E300 Ascorbic acid and E270 L(+)-lactic acid).

#### GENERAL FEATURES

Appearance: light beige powder.

**PLANTIS AF-Q** is a new clarifying coadjunct in Enartis' "Allergen Free" line for clarification and stabilization of juice and wine.

Its composition of plant protein and chitosan increases its flocculant capacity and its effectiveness in:

- clarifying;
- removing oxidized and easily oxidizable phenolic substances, mainly catechins and leucoantocians, which are responsible for the darkening of color, flatness and bitter flavors;
- reducing the content of tannins;
- reducing the content of iron.

The use of **PLANTIS AF-Q** contributes younger color, increases cleanliness and aromatic freshness, reduces the sensation of bitterness and helps to give wines greater longevity.

**PLANTIS AF-Q** is lacking in allergic compounds and is not required to be listed on the label. Additionally, 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 juice and wine
- Flotation
- Clarify and stabilize white, red and rosè wines
- Treatment of oxidized wines

In order to improve its clarifying efficiency, **PLANTIS AF-Q** can be used in combination with bentonite, such as a Pluxbenton N, Bentolit Super or Pluxcompact.

#### DOSAGES

5 – 30 g/hL (0.42-2.5lbs/1000 gal)

In flotation: 5-15 g/hL (0.42-1.26lbs/1000 gal)

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

#### INSTRUCTIONS FOR USE

Dissolve in water at a 1:10 ratio, stirring continuously and slowly to reduce lump formation. **PLANTIS AF-Q** is not completely soluble, therefore, it is recommended to keep stirring the suspension during its introduction into the wine or juice to be treated. Add the product to the total volume using a Venturi tube or dosing pump during a pump-over. For maximum effect, the addition must be made to at least half of the volume to be treated.

#### PACKAGING AND STORAGE CONDITIONS

1 Kg, 10 Kg

Sealed package: store in a cool, dry, well-ventilated area.

Opened package: carefully reseal and store as indicated above.

The product is in compliance with the following specifications:

Codex Œnologique International

Product approved for winemaking, in accordance with:

Reg. (CE) N. 606/2009

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.

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