








FINING AGENTS

ATOCLAR M

Cold-soluble gelatin

	<p>COMPOSITION Food grade gelatin. Contains E220 Sulfur dioxide > 10 mg/kg.</p>
	<p>GENERAL CHARACTERISTICS Atoclar M is an extremely hydrolyzed gelatin with low charge density. It is highly effective in removing tannin. Its main application is the treatment of juice and wine with high polyphenol content resulting from strong pressing and/or long maceration. When used for the clarification of white juice and wine produced from macerated grapes, grapes naturally rich in polyphenols or coming from the last press fractions, it reduces polyphenol content and sensitiveness to oxidation and improves clarity. In press red wines, it reduces astringency and balances the palate. In young red and rosé wines, it reduces the sensations of dryness and forefront astringency.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ In conjunction with Sil Flocc, EnartisTan Clar, Pluxbenton N, Bentolit Super and Pluxcompact for clarification (and flotation) of press white juice and wine or white juice and wine rich in polyphenols. ▪ Clarification of press red wines, for improving clarity, filterability and for reducing the astringency. ▪ Clarification of young red and rosé wines for reducing the forefront astringency.
	<p>DOSAGE 5 -15 g/hL in juice. 2 - 10 g/hL (0.2-0.8 lb/1,000 gal) in white wines. 8 - 15 g/hL (0.7-1.2 lb/1,000 gal) in red wines.</p>
	<p>INSTRUCTIONS FOR USE Dissolve in 10 parts water at room temperature and mix avoiding clump formation. Add uniformly to must or wine during pump-over, preferably using a metering pump or Venturi tube. Atoclar M solution cannot be stored and must be used immediately. Preliminary laboratory trials are recommended to determine the correct dosage and to avoid over-fining.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 20 kg</p> <p>Sealed package: store in a cool, dry and well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>
	<p>COMPLIANCE The product is in compliance with the following specifications: Codex Oenologique International</p> <p>Product approved for winemaking in accordance with: Reg. (UE) N. 934/2019</p> <p>Product approved for winemaking by the TTB. Legal Limit: N/A</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.