







SELECTIVE FINING AGENT

CLARIL OX

Selective fining agent for the elimination of potentially oxidizable compounds in must

	<p>COMPOSITION Bentonite, plant proteins (<i>Pisum sativum</i> and <i>Solanum tuberosum</i>), chitosan from <i>Aspergillus niger</i>.</p>
	<p>GENERAL CHARACTERISTICS CLARIL OX is a fining adjuvant for must. Its special composition based of plant proteins, chitosan and bentonite enables it to play a multifunctional role in preventing wine aging due to its effectiveness in selectively removing compounds involved in oxidation reactions and protein stabilization, while respecting sensory qualities.</p> <p>It can be applied in must, being very effective in:</p> <ul style="list-style-type: none"> ▪ Selective elimination of oxidized and easily oxidized phenolic compounds which are mainly responsible for browning and bitterness. ▪ Decreasing protein content. <p>As a result, treated wines are cleaner, aromatically fresh and have greater longevity.</p>
	<p>APPLICATIONS <i>In must, during settling and/or fermentation:</i></p> <ul style="list-style-type: none"> ▪ Treatment of oxidized must ▪ Elimination of readily oxidizable polyphenols ▪ Elimination of proteins that could cause instability <p>CLARIL OX can be used in the production of wines for vegetarian and vegan consumers as it does not contain substances of animal origin.</p>
	<p>DOSAGE White and rosé musts, and sparkling base wines high in potentially oxidizable polyphenols:</p> <ul style="list-style-type: none"> ▪ Must low in phenolics: 30 - 50 g/hL ▪ Must that are very phenolic: 40 - 80 g/hL
	<p>INSTRUCTIONS FOR USE Dissolve CLARIL OX in 20 parts room temperature water, mix and allow to swell for 1 hour. Mix again and add uniformly to must during pump-over, preferably using a metering pump or Venturi tube to promote contact of the clarifying agent with most of the volume to be clarified.</p> <p>In must before fermentation and wine, homogenize for about 20 to 40 minutes depending on the volume. In must that are very phenolic, two applications are advised, the first before flotation or settling and the second time during fermentation.</p> <p>The prepared solution cannot be stored and should be used immediately.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 2.5 kg – 10 kg</p> <p>Sealed package: store in a cool, dry and well-ventilated area. Opened package: carefully reseal and store as indicated above. CAUTION: Bentonites tend to absorb moisture and odors.</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.



COMPLIANCE

The raw materials used to manufacture this product comply with:
Codex Œnologique International

Product approved for winemaking by the TTB in accordance with 27 CFR 24.250.

Product approved for winemaking, in accordance with:
Regulation (UE) 2019/934 and subsequent amendments

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