








SELECTIVE FINING AGENT

# CLARIL OX

Selective fining agent for the elimination of potentially oxidizable compounds

	<p><b>COMPOSITION</b> Bentonite, plant proteins (<i>Pisum sativum</i> and <i>Solanum tuberosum</i>), chitosan from <i>Aspergillus niger</i>.</p>
	<p><b>GENERAL CHARACTERISTICS</b> CLARIL OX is a fining adjuvant for must, white and rosé wines, and sparkling wine bases. Its composition of plant proteins with high efficacy in eliminating potentially oxidizable compounds and a mixture of bentonites for cleanliness and protein stability enables it to prevent oxidation, clarify must, and stabilize proteins, while respecting sensory qualities.</p> <p>It can be applied any time during winemaking to both must and in wine, being very effective in:</p> <ul style="list-style-type: none"> <li>▪ Selective elimination of oxidized and easily oxidized phenolic compounds which are mainly responsible for browning and bitterness.</li> <li>▪ Decreasing protein content.</li> </ul> <p>As a result, treated wines are cleaner, aromatically fresh and have greater longevity due to the selective elimination of polyphenols that cause oxidation reactions, distorting the sensory qualities of wine.</p>
	<p><b>APPLICATIONS</b> <i>During settling and flotation:</i></p> <ul style="list-style-type: none"> <li>▪ Preventive treatment of oxidation and browning in wine with high content of easily oxidized polyphenols.</li> <li>▪ Treatment of oxidized must.</li> </ul> <p><i>During fermentation:</i></p> <ul style="list-style-type: none"> <li>▪ Elimination of readily oxidizable polyphenols.</li> <li>▪ Elimination of proteins that could cause instability.</li> </ul> <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><b>DOSAGE</b> White and rosé musts, and sparkling base wines high in potentially oxidizable polyphenols:</p> <ul style="list-style-type: none"> <li>▪ Must low in phenolics: 30 - 50 g/hL</li> <li>▪ Must that are very phenolic: 40 - 80 g/hL</li> </ul> <p>In wine, do not exceed 50 g/hL.</p>
	<p><b>INSTRUCTIONS FOR USE</b> Dissolve CLARIL OX in 20 parts room temperature water, mix and allow to swell for 1 hour. Mix again and add uniformly to must or wine 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. In must before fermentation and wine, homogenize for about 20 to 40 minutes depending on the volume. In must or pressed wines 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>

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.

	<p><b>PACKAGING AND STORAGE CONDITIONS</b></p> <p>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>
	<p><b>COMPLIANCE</b></p> <p>The raw materials used to manufacture this product comply with: Codex Oenologique International</p> <p>Product approved for winemaking, in accordance with: Regulation (UE) 2019/934 and subsequent amendments</p>

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