








## FINING AGENTS

# CLARIL QY

Allergen-free, vegan fining agent

	<b>COMPOSITION</b> Inactivated yeast, a chitosan-based preparation obtained from <i>Aspergillus niger</i> and organic acids (E330 citric acid, E300 L-ascorbic acid, E270 L(+) lactic acid.
	<b>GENERAL CHARACTERISTICS</b> <p>Claril QY is a complex fining agent that responds to the current market trend of avoiding the use of potential allergens and ingredients of animal origin.</p> <p>Some proteins released by <i>Saccharomyces cerevisiae</i> have effective fining capacity and can reduce astringency and improve sensory characteristics. Chitosan also improves fining.</p> <p>Claril QY contains no allergenic compounds, therefore, it does not need to be listed on wine labels. Furthermore, the absence of ingredients of animal origin makes it suitable for producing wines for vegetarian and vegan consumers.</p>
	<b>APPLICATIONS</b> <ul style="list-style-type: none"> <li>Wine fining, particularly red wines.</li> <li>Young red wine: reduces astringency, bitterness and eliminates unstable color components.</li> <li>Aged red wine: improves clarity, reduces dryness and bitterness, and improves sweetness sensations.</li> <li>White wine: improves clarity and balance, reduces bitter sensations and respects structure.</li> </ul>
	<b>DOSAGE</b> 5-40 g/hL (0.4-3.4 lb/1,000 gal)
	<b>INSTRUCTIONS FOR USE</b> Dissolve Claril QY in 10 parts water or wine, stirring continuously to avoid clumps. Add to volume to be treated using a dosing pump or Venturi tube during a pump-over. Maintain in suspension for at least 30 minutes to make sure the product comes in contact with the entire volume to be treated. After 48 hours of contact, rack and/or filter the wine.
	<b>PACKAGING AND STORAGE CONDITIONS</b> 1 kg, 10 kg Sealed package: store in a cool, dry and well-ventilated area. Opened package: carefully reseal and store as indicated above.
	<b>COMPLIANCE</b> Product made of raw materials that are approved for winemaking in accordance with: <ul style="list-style-type: none"> <li>Codex OEnologique International</li> <li>Reg. (EU) 2019/934 and subsequent amendments</li> <li>Product approved by the TTB for winemaking in accordance with 27 CFR 24.246</li> </ul>

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.