








FINING AGENTS

COMBISTAB AF

Clarifying agent – complex stabilizing agent which is allergen free

	<p>COMPOSITION PVPP, pea protein, silica.</p>
	<p>GENERAL CHARACTERISTICS Combistab AF is a clarifying coadjunct in the Enartis' "Allergen Free" line. It is used for wine clarification and stabilization. Its composition of PVPP (polyvinylpolypyrrolidone), plant protein and active silica with a large surface area makes it especially effective for the following:</p> <ul style="list-style-type: none"> ▪ Selective reduction of both oxidized and/or easily oxidizable phenolic substances, principally catechins, which are responsible for the darkening of color and appearance of flatness and bitter flavors ▪ Prevention and cure of pinking, a reddening of white wines which occurs commonly in wines made from aromatic varieties <p>The use of Combistab AF provides a younger color to wine, increases cleanliness and olfactory freshness and reduces the sensation of bitterness and helps to give wine greater longevity. Combistab AF does not contain allergens and is not required to be listed on the label. Also, the absence of products of animal origin allows it to be used in the production of wines destined for consumption by vegetarians and vegans.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Clarify and stabilize white, red and rosé wines ▪ Treat oxidized wines ▪ Treat wines which are subject to pinking
	<p>DOSAGE White, red and rosé wines: 10-40 g/hL (0.84-3.4 lb/1000 gal) Prevent/treat pinking: 30-50 g/hL (2.5-4.2 lb/1000 gal) Maximum legal dosage for the European Union: 125 g/hL (10.4 lb/1000 gal)</p> <p>In order to determine the correct dosage, it is recommended that preliminary laboratory trials be conducted with various amounts of Combistab AF.</p>
	<p>INSTRUCTIONS FOR USE Disperse Combistab AF in water at a 1:10 ratio, homogenize and let rest for 1 hour. Add the resulting solution to must or wine 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.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 1kg, 10kg</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 Product made of raw material that is in compliance with the following specifications: Codex CEnologique International</p> <p>Product approved for winemaking in accordance with: Reg. (EU) 2019/934</p> <p>TTB Status: This product can be used for experimental use under 27 CFR 24.249. Legal Limit: 1595 g/hL [PVPP used shall not exceed 719 g/hL (60 lb/1000 gal) and shall be removed during filtration.]</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.