







**FINING AGENTS**

**CLARIL AF**

Allergen free fining & stabilizing agent

	<p><b>COMPOSITION</b> Bentonite, PVPP, pea protein.</p>
	<p><b>GENERAL CHARACTERISTICS</b> Claril AF is a clarifying coadjunct in Enartis' "Allergen Free" line. It is used to clarify and stabilize must and wine. Because it is composed of PVPP (polyvinylpyrrolidone), plant protein and bentonite with a high clarification and protein removal-removing capacity, it possesses multifunctional actions. In fact, must and wine treated with Claril AF show the following:</p> <ul style="list-style-type: none"> <li>▪ Selective reduction of both oxidized and/or easily oxidizable phenolic substances which are responsible for darkening of color and appearance of flatness and bitter flavors.</li> <li>▪ Improved protein stability.</li> <li>▪ Reduction of colloids and suspended particles with a consequent decrease in turbidity.</li> </ul> <p>These actions result in numerous advantages: better cleanliness and olfactory freshness, reduction of bitter sensations, aiding in general protein and physio-chemical stability, clearing and aiding in filtration, as well as prolonging the life of wine. Claril AF can also be used for the prevention and treatment of pinking (reddening of color which is seen in some white wines, especially those obtained from aromatic grapes) and to decolorize white must which are obtained from red grapes (pinot grigio in particular) without resorting to the use of carbon. Claril 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><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>▪ Clarify and stabilize white, red and rosé wine and must</li> <li>▪ Decolorize white must obtained from red grapes</li> <li>▪ Treatment of oxidized wines</li> <li>▪ Prevent and treat pinking</li> </ul>
	<p><b>DOSAGE</b> White must: 50-90 g/hL (4.2-7.5 lb/1000 gal) White, red and rosé wine: 30-80 g/hL (2.5-6.7 lb/1000 gal) Prevention and curing of pinking: 50-80g/hL (4.2-6.7 lb/1000 gal) Must and wine rich in polyphenolics and/or unstable proteins: 100-150 g/hL (8.3-12.5 lb/1000 gal)</p> <p>Maximum legal dosage in the European Union: 320 g/hL (26.5 lb/1000 gal) In order to determine the correct dosage, it is recommended that preliminary laboratory trials be conducted with various amounts of Claril AF.</p>
	<p><b>INSTRUCTIONS FOR USE</b> Disperse Claril AF in water at a 1:10 ratio, homogenize and let rest for 3-6 hours. 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><b>PACKAGING AND STORAGE CONDITIONS</b> 1 kg, 10kg Sealed package: store in a cool, dry and well-ventilated area. Opened package: carefully reseal and store as indicated above.</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

Product made of raw material that is in compliance with the following specifications:  
Codex Œnologique International

Product approved for winemaking in accordance with:  
Reg. (EU) 2019/934

TTB Status: This product can be used for experimental use under 27 CFR 24.249.  
Legal Limit: 2875 g/hL [PVPP used shall not exceed 719 g/hL (60 lb/1000 gal) and shall be removed during filtration.]

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