



CLARITO® FILTER R

FILTER AID WITH STRONG STABILIZING ACTIVITY

COMPOSITION



Synthetic and natural polymers with strong and specific adsorbent activity on polyphenolic substances.

CHARACTERISTICS



CLARITO® FILTER R is a filter aid with the power to stabilize the most strongly oxidized polyphenolic substances responsible for the yellow shade in red and rosé wines. CLARITO® FILTER R is composed of active filter aids characterized by a strong adsorption that acts selectively on the most condensed phenolic polymers.

In particular, the oxidized tannin fractions of red and rosé wines are removed in a specific manner by the P.V.P.P. (14%) and by the other polymers with adsorbent action in CLARITO® FILTER R.

CLARITO® FILTER R doesn't contain products considered as "food allergens" according to what current regulations say. Moreover, the raw materials don't come from genetically modified organisms (it's an OGM-free product).

APPLICATIONS



CLARITO® FILTER R is used for filtering red and rosé wines which require stability in terms of phenolic substances and a "rejuvenation" of the colour.

CLARITO® FILTER R also has an adsorption action on the catabolites of oxidative reactions: as a result, the product is given again freshness.

CLARITO® FILTER R is interesting in the filtration of rosé wines removing the causes of colour instability.

When using CLARITO® FILTER R comply with the relative legal regulations in force.



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DIRECTIONS FOR USE

CLARITO® FILTER R can be used like a normal filter aid in multi-layer filtration, like another adjuvant, instead of or in combination with fossil flours. Alternatively, CLARITO® FILTER R can be dispersed in a tank, while stirring continuously; then filter the wine through a multi-layer filter with pre-made panel.



DOSAGE

From 60 to 100 g/hL for red wines;
from 100 to 150 g/hL for oxidized red wines;
from 60 to 150 g/hL for rosé wines.



PACKAGING

10 kg bags.



STORAGE

Keep in a cool, dry place. Close open packs securely.



HAZARD

Based on the current European regulations the product is classified: not hazardous.