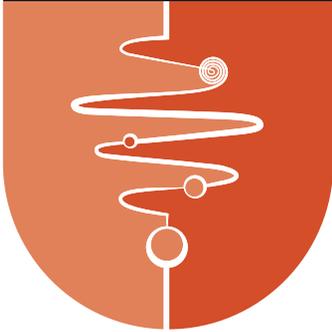


CHIARIFICANTI



# FITOFERM

**NON-ALLERGENIC COMPOUND FORMULATION  
WITH CLARIFYING AND STABILIZING ACTIVITY  
FOR FERMENTING MUSTS**

## COMPOSITION



Mix of vegetable proteins selected for their controlled electrical charge 30%, activated powder bentonite (E 558) 50%, cellulose 20%.

## CHARACTERISTICS



FITOFERM is a complex product for use in fermenting musts. Due to the simultaneous presence of organic and inorganic elements, it performs the dual function of removing the substances responsible for instability (proteins and polyphenols) and supporting the alcoholic fermentation.

A careful evaluation of the vegetable origin raw material's electrical charge via the device called "Streaming Current Detector", has led to the creation of this specific mix of proteins with a wide stabilizing spectrum.

FITOFERM does not contain products considered under current regulations as "food allergens". Furthermore, the raw material does not come from genetically modified organisms (it is GMO-free).

## APPLICATIONS



While supporting alcoholic fermentation, FITOFERM helps protein stabilization of musts and the removal of unwanted polyphenolic substances. The purpose is to obtain a clear separation of the rough sludge at the end of fermentation, ensuring fresher aromas and in general a greater sensorial cleanliness.

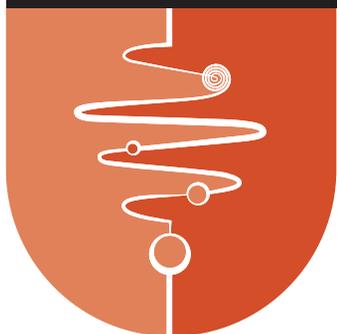
The vegetable proteins chosen do not cause overfining and contribute to the selective removal of aggressive and coarse tannic elements.

It is also good for must clarifications in the pre-fermentation stages.

It is particularly useful in production facilities where the cooling units cannot cope with the demand during harvest.

**When using FITOFERM please comply with the relative legal regulation in force.**

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## DIRECTIONS FOR USE

Dissolve FITOFERM in water at a ratio of 1:10, leave to stand for a few hours and add to the wine, stirring thoroughly.



## DOSAGE

From 20 to 50 g/hL for white musts in the pre-fermentation stages;  
From 30 to 80 g/hL for musts during fermentation.



## PACKAGING

10 kg bags.



## STORAGE

Keep in a cool and dry place. Close opened packs immediately after use.



## HAZARD

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