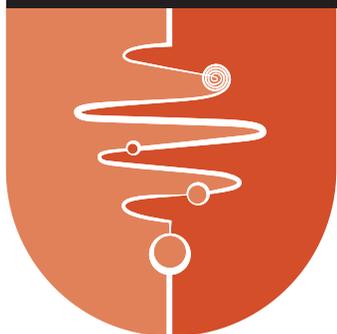


CHIARIFICANTI



FITOPROTEINA XP

**POLYCOMPOUND FORMULATION
WITH A SPECIFIC CLARIFYING ACTIVITY**

COMPOSITION



Pure vegetal protein, extracted from potato 70% and citric acid anhydrous (E330) 20%, on colloidal silica supports 10%.

CHARACTERISTICS



It's a greyish powder, with a light typical odour. The possible different size of the granules is one of its characteristics. A careful evaluation of the electrical charge of FITOPROTEINA XP made by using the "Streaming Current Detector" makes it similar to the best clarifying gelatins.

FITOPROTEINA XP doesn't contain products considered as "food allergens" according to what has been established by the laws in force. Moreover, the raw material doesn't come from genetically modified organisms (GMO-free).

APPLICATIONS

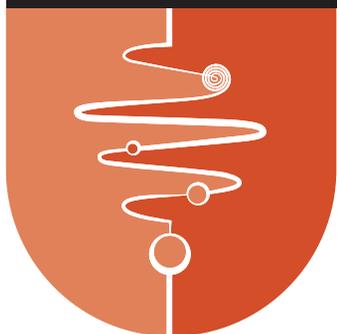


FITOPROTEINA XP is a complex clarifier that has a clarifying activity on must and wines preserving wine characteristics; for this reason it can be used during finishing, pre-bottling. FITOPROTEINA XP comes from a careful selection of raw materials considering the different characteristics of oenological interest (electrical charge, clarifying activity, specific adsorbent activity etc.): the main feature of FITOPROTEINA XP is to work as clarifying agent. It can be used also without bentonite for the clarification of wine or must, because the floccule sediments quickly.

In any case, when required, it's possible to use MASTERVIN® COMPACT after FITOPROTEINA XP.

When using FITOPROTEINA XP please comply with the relative legal regulation in force.

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DIRECTIONS FOR USE

Dissolve FITOPROTEINA XP in cold water, proportion 1:10 – 1:20, stir slowly and continuously. The solution must be used within 12 hours.

We remind that the efficacy of clarifying agents improves considerably if well distributed in the wines to be treated; the most effective system for this purpose is DOSA-COM[®], a proportional dosing system.



DOSAGE

From 5 to 20 g/hl for wines and musts.



PACKAGING

Available in 500 g and 5 kg poly laminated bags.



STORAGE

Keep in a dry and cool place. Close carefully the bags once opened.



HAZARD

Based on the current European regulations the product is classified: hazardous (see MSDS).