

KITOCLEAR

Chitosan-based fining agent

APPLICATION

KitoClear is activated chitosan in solution. It was developed and tested over several harvests to solve the flotation problems that arise in some grape varieties or in some seasons.

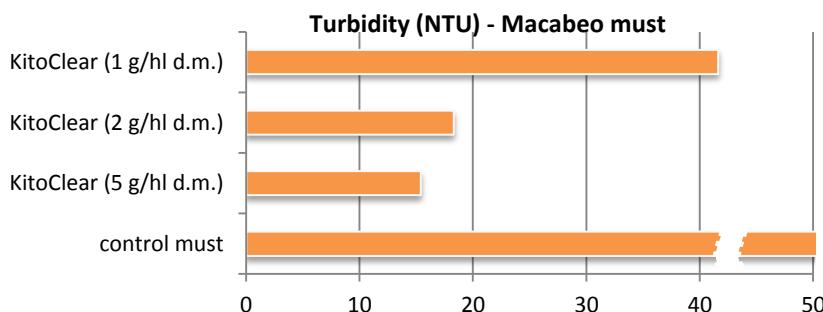
The chitosan was chosen and treated specifically to guarantee:

- great ascent speed of lees cap during flotation procedures
- excellent clarification of the juices;
- cap "holding";
- control of the spoiling microflora;
- colour removal.

The high reactivity of KitoClear with the solid fractions of the turbid wine allows its efficacy on musts that are difficult or not floatable with other products, including the classic gelatines.

KitoClear is also used in settling where the action on the microflora is even more incisive thanks to the longer contact time with the must or wine. Excellent results have been obtained in the fining of grape juice treated with activated carbon, already using the lowest doses.

The liquid formulation is particularly easy to use during the busy phases of the harvest. Excellent in fining vegan and allergen free products as well as organic ones.



Decreased turbidity in pressed and floated Macabeo must with different doses of KitoClear. The must test had a turbidity of 1000 NTU.

The must floated with KitoClear at 5 g/hl (d.m), in addition to the excellent clarity target achieved, was found to be the one with the lowest microbial load.

DOSAGE and INSTRUCTIONS FOR USE

40-300 g/hl. To be added directly to the must using a Venturi pipe or dosing pump.

PACKAGING and STORAGE

5 kg and 25 kg jerrycans, 220 kg drums. Store the unopened container in a cool, dry place. After opening, carefully close the container and store in the same way.