

# CLARISOL

## NON-ALLERGENIC ALTERNATIVE TO CASEIN

### FOR THE REMOVAL OF OXIDIZED AND OXIDIZABLE POLYPHENOLS IN MUSTS AND WHITE AND ROSES WINES



<b>CHARACTERISTICS</b>
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- ◆ **CLARISOL** has been specifically developed to prevent progressive oxidation. White and rosé wines are particularly sensitive to oxidation. Their colour evolves poorly, their gustatory freshness and elegance decline and then disappear.
- ◆ **CLARISOL** removes the oxidized and oxidizable polyphenol compounds responsible for browning, which negatively affect the colour and flavour of white and rosé wines.

The following table shows that, within the trial conditions, the treatment of a 2006 Gewürztraminer with **CLARISOL** was more efficient at equivalent application rates (75 g/hl) than the addition of casein.

	<b>OD 280</b>	<b>OD 320</b>
<b>Control</b>	4.808	2.155
<b>CASESOL</b>	4.805	2.088
<b>CLARISOL</b>	4.713	2.058

- ◆ **CLARISOL** had an immediate qualitative effect. Through its action on astringent polyphenols, it refreshed the colour and refined the aromatic expression of the wine.
- ◆ As a curative treatment, **CLARISOL** removes “oxidized” characters and yellow-brown hues. It revives “dead” wines.
- ◆ **CLARISOL** contributes to the clarification of treated wines and prepares them for filtration.

The following results show that the addition of **CLARISOL** to a white wine rapidly decreased its turbidity and allowed for excellent lees compaction.

	Turbidity 24 hours after treatment	Turbidity 4 days after treatment	% of lees 4 days after treatment
Control	14.9	14.6	0
CASESOL	22.6	9.8	2.4
CLARISOL	16.8	8.1	0.3

- ◆ **CLARISOL** is a non-allergenic alternative to casein.

## REGULATIONS

- ◆ Maximum legal rate according to the EC Regulation 1493/99: 400 g/hl (due to the presence of PVPP in **CLARISOL**)
- ◆ **CLARISOL** is allergen free. The bottles of wines treated with CLARISOL are not subject to specific labeling.

## APPLICATION RATES

- ◆ Gustatory action, **preventive treatment** (young wines) 20 to 50 g/hl.
- ◆ **Curative treatment** (according to oxidation level) 60 to 100 g/hl.

## PREPARATION

- ◆ Add 1kg of **CLARISOL** for 10 l of water. Stir vigorously. Ensure proper homogenization.

**Caution:** use this preparation within the day.

## APPLICATION

- ◆ For optimum efficiency, it is necessary to slowly and regularly add **CLARISOL** using a metering pump or a DOSACOL (fining connection) during pumping over.

## PACKAGING

- ◆ 1 kg sachet – Box of 25 x 1 kg.
- ◆ 5 kg bag – Box of 5 x 5 kg.
- ◆ 15 kg bag.

## QUALITY – SAFETY – ENVIRONMENT

- ◆ Traceability: the lot number on every **CLARISOL** package allows tracing (origin of the product) and tracking (from product to consumer)
- ◆ Safety-environment: handling of **CLARISOL** does not constitute any hazard to the user.

## STORAGE

- ◆ Keep full, unopened package away from light in a dry and odourless area.
- ◆ Open package: use rapidly.