



KTS® CLEAR

Complex based on chitin-glucan derived from *Aspergillus niger* for the elimination of undesirable molecules and for fining altered wines.



Eliminates molecules responsible for unpleasant tastes

KTS® CLEAR's action complements that of KTS® CONTROL

Specific formulation: effective in 48 hours!



OENOLOGICAL GOALS

- Deodorising function: **traps undesirable molecules** and rapidly causes the precipitation of the complexes formed for optimum effectiveness.
- Eliminates unpleasant tastes that may be formed in wines when spoilage microorganisms develop.
- Effective against ethylphenols, reduction odours, etc.



DOSAGE

Recommended dose: 5 to 40 g/hL depending on the level of spoilage.

Maximum legal dose according to current European regulations: 64 g/hL.

Pre-testing is recommended to determine the optimum dose.



PACKAGING



1 KG



STORAGE

Store unopened, sealed packages away from light in a dry, odour-free environment.

Do not allow to freeze.

Once opened, use within 48 hours.

The information provided here is based on our current state of knowledge. This information is non-binding and without guarantee, since the conditions of use are beyond our control. It does not release the user from complying with existing legislation and safety data. This document is the property of SOFRALAB and may not be modified without its consent.



INSTRUCTIONS FOR USE



Rack the wine
within 48 to 72
hours !

HOMOGENISATION

INCORPORATION



Homogenise well!

Disperse the product in 10 times its weight in
water

Do not use wine

Add to the tank when pumping over
(the use of a fining connector is
recommended)

** In order to prevent any risk of releasing adsorbed molecules*

Tasting comments after treatment with 10 g/hL of KTS® CLEAR:

Type of wine	Control	Wine treated with 10 g/hL of KTS® CLEAR
Burgundy Pinot Noir	Marked reduction	Reduction disappears, perception of fruity notes
Pinot Noir from Alsace	Strong reduction (H ₂ S, cabbage) in the nose and mouth	Suppression of reduction, mouth-drying structure is erased
Chardonnay from Languedoc	Mousy taste	The defect disappears, freshness and fruitiness improve
Muscat from Alsace	Lack of clearness in the nose and loss of aromatic intensity	Very clear aromatic improvement, grape typicity is recovered

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

SAS SOFRALAB

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