



NATUFINE FERMOPURE

Data Sheet

Date of issue: Nov.20, 2015 | Date of printing: November 20, 2015 | Page 1/1

Complex clarifying and stabilizing

Description:

NATUFINE FERMOPURE is a complex clarifying product for must and wine composed by potassium caseinate, bentonite and cellulose. The product is manufactured to comply with current purity specifications of the relevant OIV-technical specifications.

Application:

NATUFINE FERMOPURE is especially formulated to obtain a selective absorption of the substances responsible of phenolic instability and haze in wine: (catechins, proanthocyanidines) and proteins. Thanks to the cellulose the inhibitor factors of fermentation are removed, giving regular and stable fermentative action. The potassium caseinate bind catechins, thus helping to reduce bitterness and potential oxidative browning in white and rose wines. After alcoholic fermentation assure a selective elimination of the instable compounds determining oxidation in the further steps of the wine process. NATUFINE FERMOPURE is very active in the chemical -physical wine stabilisation, thanks to the high absorption of heavy metal, as iron and copper. Bentonite binds proteins and some enzymes to prevent the oxidation.

NATUFINE FERMOPURE after alcoholic fermentation assures a selective elimination of the instable compounds determining oxidation in the further steps of the wine process. NATUFINE FERMOPURE guarantees a fast sedimentation to have minimum wine loss.

Utilisation and Dosage:

Physical aspect: light beige powder. Prepare a solution in water of 1:15 stir continuously and immediately add into the must or wine, and well homogenized into the mass. Previous small scale tests are recommended.

Application	Dosage	Objective of the application of the product
Must and re-fermentation	20-80 g/hl	Clarification and stabilisation
Wine	20-100 g/hl	Clarification and stabilisation
Sparkling wine	20-100 g/hl	In tank "prise de mousse" Clarification and stabilisation

Packaging and Storage:

NATUFINE FERMOPURE is available in 10 kg bags. Store under dark and dry conditions (<25°C), protected from direct sunlight in the original and unopened packaging. It is advised to properly close the packaging after use and to protect from strong odours in order to keep its maximum activity during 24 months.

Made in EC for **OenoBioTech SAS**

Product for food use, for professional and oenological use only. Not for retail sale; for professional use only, according to current legislation.