








**FINING AGENTS**

**CLARIL HM**

Selective removal of metals

	<p><b>COMPOSITION</b> Co-polymers of vinylimidazole and vinylpyrrolidone, preparation of chitosan produced from <i>Aspergillus niger</i> and organic acids (E300 L-ascorbic acid, E270 L(+) lactic acid).</p>
	<p><b>GENERAL CHARACTERISTICS</b> Claril HM is a fining agent that removes the main compounds involved in wine oxidation: copper, iron, aluminum, hydroxycinnamic acids and low molecular weight catechins.</p>
	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>Production of more intense and stable aroma: copper and iron catalyze the reactions that cause the oxidation of aromatic compounds. By selectively eliminating these heavy metals, Claril HM prevents the destruction of primary and secondary aromas. This allows for the production of wine with more intense, persistent and stable aroma.</li> <li>Prevention of browning: Claril HM adsorbs phenolic compounds such as 3,4-dihydroxycinnamic acid derivatives and catechins that are the starting point browning and results in fresher color.</li> <li>Prevention of pinking; by eliminating catalyzers of oxidation such as iron and copper and by reducing the polyphenolic content of wine.</li> <li>Prevention of hazes: a high content of copper, iron, and aluminum cause haze appearance. Claril HM selectively removes these metals and prevents haze.</li> <li>Removes copper-bound sulfides that are responsible for release of sulfides in reductive conditions such as canned wine ageing.</li> </ul>
	<p><b>DOSAGE</b> 30-50 g/hL (2.5-4.2 lb/1,000 gal) Maximum legal dosage in the EU: 75 g/hL. Preliminary laboratory trials are recommended to determine the correct dosage. Iron and copper should not be completely removed, as traces of these elements (0.05 to 0.1 mg/L for copper and 2 to 3 mg/L for iron) are important for the oxido-reductive potential of wine.</p>
	<p><b>INSTRUCTIONS FOR USE</b> Rehydrate one-part Claril HM in 20 parts water or wine. Stir suspension repeatedly. After it has swelled for at least 60 minutes at 18-20°C (65-68°F), it can be added directly to the tank. The product is insoluble and acts by contact. Keep in suspension for at least 1 hour knowing that the longer the time, the better the effectiveness. Claril HM must then be removed from wine by filtration within 2 days in accordance with Regulation (EU) 2019/934.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b> 2.5 kg, 10 kg</p> <p>Sealed package: store in a cool, dry, well-ventilated area. Open package: carefully reseal and store as indicated above.</p>
	<p><b>COMPLIANCE</b> Product made from raw material that are in compliance with: Codex CEnologique International</p> <p>Product made of raw materials that are approved for winemaking, in accordance with: Reg. (EU) 2019/934 and subsequent amendments.</p> <p>Product approved by the TTB for winemaking in accordance with 27 CFR 24.246. Legal Limit is 50 g/hL As Per FDA regulations 21 CFR 173.50 and FCN 320: The polymer is to be completely removed from the beverage by filtration and is limited to single use applications.</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.