








FINING AGENTS

PLANTIS PQ

Allergen-free fining agent

	<p>COMPOSITION Potato protein (<i>Solanum tuberosum</i>), chitosan, citric acid.</p>
	<p>GENERAL CHARACTERISTICS Plantis PQ is a new fining agent for the clarification and stabilization of wine. Its composition of plant protein boosted by chitosan makes it very effective for:</p> <ul style="list-style-type: none"> ▪ improving clarity and filterability ▪ removing oxidized and easily oxidizable phenolic substances responsible for browning, bitterness and loss of aromatics ▪ improving aromatic cleanliness ▪ in red wines, removing astringent and dry tannins while respecting balance and structure. <p>The use of Plantis PQ helps preserve young color, increase aromatic freshness and increase wine longevity. Plantis PQ does not contain allergenic compounds and is not required to be listed on the label. Additionally, the absence of products of animal origin allows it to be used in the production of wines destined for consumption by vegetarians and vegans.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Clarification of white and red wines respecting their sensory balance and structure ▪ Treatment of oxidized or sensitive to oxidation wines ▪ Fining of reserve wines <p>The use of bentonite (Pluxbenton N, Pluxcompact or Bentolit Super) in conjunction with Plantis PQ improves its clarifying action.</p>
	<p>DOSAGE 4-10 g/hL (0.35-0.8 lb/1000 gal) Preliminary laboratory trials are recommended to determine the correct dosage and to avoid over-fining.</p>
	<p>INSTRUCTIONS FOR USE Rehydrate one-part Plantis PQ in 10 parts cold water, stirring continuously until a homogeneous suspension is obtained. The resulting solution cannot be stored and must be used immediately. Add to wine while pumping over, preferably using a metering pump or Venturi tube. Best results are obtained by adding Plantis PQ to at least half of the volume to be treated.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 1 kg Sealed package: store in a cool, dry and well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>
	<p>COMPLIANCE The product is in compliance with the following specifications: Codex Oenologique International Product approved for winemaking in accordance with: Reg. (EU) 2019/934 and subsequent amendments Product approved by the TTB for winemaking in accordance with 27 CFR 24.246. The amount of potato protein must not exceed 500 ppm (50 g/hL). GRAS Notice No. GRN 000447.</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.