








**FINING AGENTS**

**CLARIL SMK**

Allergen free and vegan fining agent for smoke affected wines.

	<p><b>COMPOSITION</b> Steam-activated carbon, pea protein, chitosan from <i>Aspergillus niger</i></p>
	<p><b>GENERAL CHARACTERISTICS</b> Claril SMK is a new fining agent developed to mitigate the impact of smoke exposure in all types of wines. Its composition of a selected activated carbon boosted by chitosan and pea protein, makes it very effective for:</p> <ul style="list-style-type: none"> <li>▪ Removing compounds associated with smoke taint;</li> <li>▪ Fast clarification of juice or wine, allowing removal of the fining material simply by racking;</li> <li>▪ Effective smoke taint removal, with very low impact in color and phenolic content, even at high addition rates;</li> <li>▪ Restoring fruity character and freshness, as well reducing the “ashy” and bitter aftertaste, common in smoke affected wines;</li> </ul> <p>Claril SMK 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><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>▪ Treatment of juice or wine produced from grapes exposed to smoke;</li> <li>▪ Can be used in all types of wine, during juice settling, fermentation or wine;</li> </ul>
	<p><b>DOSAGE</b> 25 – 75 g/hL (2.1 – 6.3 lb/1,000 gal) in case of low-medium smoke impact 75 – 150 g/hL (6.3 – 12.6 lb/1,000 gal) in case of high smoke impact 150 – 300 g/hL (12.6 – 25.2 lb/1,000 gal) in case of very high smoke impact</p> <p>Preliminary laboratory trials are recommended to determine the correct dosage and to avoid over-fining. Maximum legal dosage is 300 g/hL.</p>
	<p><b>INSTRUCTIONS FOR USE</b> Rehydrate one part Claril SMK in 10 parts cold water, stirring continuously until a homogeneous suspension is obtained. Add to wine while pumping over, preferably using a metering pump or Venturi tube. Best results are obtained by adding the product while recirculating 1.5 times the volume of the tank. The resulting solution cannot be stored and must be used immediately.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b> 1 kg, 10 kg</p> <p>Sealed package: store in a cool, dry and well-ventilated area. Opened package: carefully reseal and store as indicated above. Warning: product tends to absorb odors.</p>
	<p><b>COMPLIANCE</b> Product made of raw materials that are approved for winemaking in accordance with:</p> <ul style="list-style-type: none"> <li>▪ Product approved for winemaking by the TTB under 27 CFR § 24.250.</li> </ul>

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.