








FINING AGENTS

PLANTIS AF-Q

Plant-based fining agent

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|  | <p>COMPOSITION Preparation based on vegetal protein (<i>Pisum sativum</i>) and chitosan obtained from <i>Aspergillus niger</i> activated with organic acids (E300 ascorbic acid and E270 L(+)-lactic acid).</p> |
|  | <p>GENERAL CHARACTERISTICS PLANTIS AF-Q is a new fining agent for the clarification and stabilization of must and wine. The synergistic action between the hydrolyzed vegetable protein and chitosan increases the flocculant capacity and efficacy in:</p> <ul style="list-style-type: none"> ▪ improving clarity ▪ removing oxidized and easily oxidizable phenolic substances, mainly catechins and leucoanthocyanins responsible for browning, bitterness and loss of aromatics ▪ reducing tannin content ▪ reducing iron content <p>The use of PLANTIS AF-Q helps preserve young color, increase aromatic cleanliness and freshness, reduce bitterness and astringency and increase wine longevity. PLANTIS AF-Q does not contain allergens and is not required to be listed on the wine label.</p> |
|  | <p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Clarification and stabilization of must ▪ Flotation ▪ Clarification and stabilization of white, red and rosé wines ▪ Treatment of oxidized wines <p>PLANTIS AF-Q can be used in the production of organic wines in accordance with EU legislation 2021/1165 and in the production of wines destined for consumption by vegetarians and vegans.</p> |
|  | <p>DOSAGE 5 – 15 g/hL (0.4-1.3 lb/1,000 gal) 5-25 g/hL in flotation (0.4-2.1 lb/1,000 gal) Maximum legal dosage in USA: 52 g/hL (4,37 lbs/1000gal)</p> <p>Preliminary laboratory trials are recommended to determine the correct dosage of PLANTIS AF-Q, whether alone or in combination with other fining agents.</p> |
|  | <p>INSTRUCTIONS FOR USE Rehydrate one-part PLANTIS AF-Q 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 the mass to be treated during pump-over, preferably using a dosing pump or Venturi tube, in order to facilitate contact with the fining agent to most of the volume to be treated.</p> |
|  | <p>PACKAGING AND STORAGE CONDITIONS 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.</p> |
|  | <p>COMPLIANCE Product made of raw materials that are approved for winemaking in accordance with:</p> <ul style="list-style-type: none"> ▪ Codex CEnologique International ▪ Reg. (EU) 2019/934 and subsequent amendments ▪ Product approved for winemaking by the TTB under 27 CFR § 24.250. |

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.