

# ALBUCLAR®

CLARIFIER WITH STRONG TANNIN REMOVAL ACTION

## COMPOSITION

Highly purified egg albumin.

## CHARACTERISTICS

ALBUCLAR is a derivative of the egg proteins obtained through innovative techniques that guarantee the characteristics and effectiveness of the product in wine production.

ALBUCLAR is produced in controlled micro-biological conditions so that the characteristics of the egg proteins remain unaltered; drying is achieved by means of a spray-dry process that improves solubility.

Because of its high detanning capacity, egg albumin requires great quantities of phenolic substances to be flocculated. Theoretically 1 g of ALBUCLAR precipitates 2 g of tannin. For this reason its use in white wine should be limited. If recommended doses are exceeded cloudiness result.

## APPLICATIONS

ALBUCLAR is the ideal product that can easily and effectively replace the traditional Bordeaux treatment of red wine with egg whites (5 egg whites for every 225 L *barrique*).

ALBUCLAR is particularly recommended in the clarification of red wines, particularly in the final treatments for refining the product.

The effect of ALBUCLAR on wines is to reduce too high tannin content and to minimise the typical taste due to oxidation.

In the treatment of white wines which, in some cases, can produce fairly interesting quality results, ALBUCLAR is only to be used on products that are rich in phenolic substances and after suitable laboratory trials. ALBUCLAR can also be used to limit the levels of tannin in new red wines.

When using ALBUCLAR, comply with the relative legal regulations in force.

## DIRECTIONS

Dissolve ALBUCLAR in at least 7 parts cold water; the solubility of the albumin is improved by alkalizing the water with 10 g/L of potassium bicarbonate. To best exploit the effect of the egg proteins, it is recommended to use water to which 8 g/L of sodium chloride has been added.

## DOSAGE

Bear in mind that the albumen content of one egg corresponds on average to 3.7 g of ALBUCLAR.

From 5 to 15 g/hL for young red wines;

from 8 to 20 g/hL for red wines with high tannin levels;

from 1 to 5 g/hL for white and rosé wines after laboratory tests.

## PACKAGING

25 kg bags.

0.5 kg bags.

## STORAGE

Keep in a cool, dry place. Close open packs securely.

## WARNING

Based on the Ministerial Decree of 28/01/1992, the product is classified: not dangerous

Questa documentazione integra la scheda di sicurezza senza sostituirla  
Eventuali modifiche potranno essere apportate senza alcun preavviso

### GRUPPO VASON

Località Nassar, 37 • 37020 PEDEMONTE di S.Pietro in Cariano (Verona) ITALIA  
Tel. 045 6859017 r.a. • Fax 045 7725188 • [www.vason.com](http://www.vason.com) • e-mail: [info@vason.com](mailto:info@vason.com)



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