

FLOTTOPLUS 2.0

**CELL WALLS PURIFIED AT HIGH ELECTRICAL SURFACE CHARGE
SPECIFIC FOR FLOTATION AND FININGS**



CHARIFICANTI
FINING AGENTS ■ CLARIFICANTES ■ KLÄRUNGSMITTEL

COMPOSITION

Cells walls rich in chitosans with high electrical surface charge (ESC=1.00 meq/g) 55%, anhydrous citric acid (E 330) 45%.

CHARACTERISTICS

FLOTTOPLUS 2.0 is an innovative product of vegetable origin, specifically designed for flotation; its cell walls are particularly rich in chitosans, organic elements recently introduced in the regulations which are particularly active during clarification, if used with the proper procedure. It looks like a dark cream-coloured powder with a distinctive odour; it does not contain preservatives.

It is completely water soluble at room temperature and produces an opalescent and homogenous solution. FLOTTOPLUS 2.0 does not contain products considered under current regulations as "food allergens". Furthermore, the raw material does not come from genetically modified organisms (it is GMO-free).

USES

FLOTTOPLUS 2.0 is successfully used in the clarification by flotation processes of grape musts and fruit juices. The raw materials used to make FLOTTOPLUS 2.0, when subjected to a particular purification process, guarantee the production of a hydrophobic floc capable of easily adhering to the gas used in separation by flotation processes. Furthermore, FLOTTOPLUS 2.0 is characterised by a marked fining effect and a moderate tannin removal activity.

If FLOTTOPLUS 2.0 is used in flotation, it is advisable to run laboratory tests to establish the optimum doses and ratios with other clarifying agents.

FLOTTOPLUS 2.0 can also be used on wines for fining clarifications: in this application, the product contributes to the improvement of the filterability indexes of the treated products

Comply with current relevant laws when using FLOTTOPLUS 2.0.

DIRECTIONS FOR USE

Dissolve FLOTTOPLUS 2.0 into water at room temperature or in mild water at 40°C ratio of 1:10 – 1:20; in the event that the must is particularly difficult to fine, it is recommended to dissolve it into the water together with citric acid or tartaric acid (if it is not a problem for the doses) in the ratio of 1:5 with FLOTTOPLUS 2.0, in order to further improve the characteristics. Solutions obtained in this way are not preservable and should be used within one day; storage may be improved by adding sulphur dioxide to the solution (500 mg/L). In case of flotation processes, FLOTTOPLUS 2.0 is input into the raw must through an appropriate automatic system of proportional doses (DOSACOM®) or using the EASYFLOT discontinuous flotation equipment.

DOSAGE

From 4 to 20 g/hL in musts to be clarified by flotation.

Higher doses in red grape musts and products which are more difficult to clarify.

To avoid over-collage phenomena, it is recommended to perform some clarification tests in the laboratory using progressive doses of FLOTTOPLUS 2.0.

PACKAGING

10 kg bags.

STORAGE

Keep in a cool, dry place. Close open packs carefully after use.

HAZARD

Based on the current legislation, the product is classified as: XI - IRRITANT.

TECHNICAL DATA SHEET: 28/05/12