



CLARITO® SPRAY DRY

PURE POTASSIUM CASEINATE



COMPOSITION

Pure potassium caseinate, easily soluble.
Contains milk products.



CHARACTERISTICS

CLARITO® SPRAY DRY is a pure potassium caseinate. The special "spray dry" drying process ensures the exceptional solubility of the product, without lumps or foam. The purity of the raw materials of CLARITO® SPRAY DRY prevents the release of strange odours or taste in the wine.



APPLICATIONS

CLARITO® SPRAY DRY is the ideal product for treating wine against oxidation, thanks to its preventive and curative effect.

The use of CLARITO® SPRAY DRY has the following advantages:

- removal up to 50% of the trivalent iron and protection against oxidations and phosphate-ferric "casse";
- partial removal of copper;
- reduction of polyphenolic substances (catechins, proanthocyanidins) responsible for oxidation and subsequent maderisation;
- general improvement in the organoleptic characteristics;
- general improvement in the bouquet, allowing the product to be widely used in sparkling based wines.

Used in oxidized wines, CLARITO® SPRAY DRY significantly reduces oxidative alteration, partly restoring the aromatic characteristics of the wine.

Use of the product in association with bentonite during fermentation give organoleptically more refined wines. Flocculation due to the sole effect of the acidity, CLARITO® SPRAY DRY does not have the risk of over binding. Moreover, potassium caseinate has a certain decolorizing effect on red wines.

When using CLARITO® SPRAY DRY please comply with the relative legal regulation in force.



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DIRECTIONS FOR USE

Dissolve CLARITO® SPRAY DRY in approx. 10-15 parts water, stirring continuously; let it settle stirring occasionally. Add to the wine in order to ensure its immediate and through dispersion. You can have better results dissolving CLARITO® SPRAY DRY in water ratio 1:40, according to what is suggested by Enologica Vason technical service.



DOSAGE

From 20 to 100 g/hL in musts;
from 10 to 70 g/hL in white wines;
from 10 to 40 g/hL in red wines.



PACKAGING

15 kg bags.
500 g poly laminated bags.



STORAGE

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



HAZARD

Based on the current European regulations the product is classified: not hazardous.