

CLARIFYING  
AGENTS



# FLOTTOPLUS 3.0

VEGETABLE CLARIFYING AGENT WITH HIGH SURFACE CHARGE



## COMPOSITION

Citric acid (E330) 50%, potato protein 30%, chitosan derived from *Aspergillus niger* 20%..



## CARACTÉRISTIQUES

FLOTTOPLUS 3.0 is a highly innovative product of vegetable origin, suitable for flotation. Its specificity of action is determined by the best achievable combination of chitosan derived from *Aspergillus niger* and potato protein, in order to achieve maximum expression of surface electrical charge (S.E.C.). It appears as a dark cream-coloured powder with a characteristic odour; it does not contain preservatives. Placed in water at room temperature before use, it achieves homogeneous dispersion. FLOTTOPLUS 3.0 does not contain products considered "food allergens" according to the regulations in force. Furthermore, the raw materials do not derive from genetically modified organisms (it is a GMO-free product).



## UTILISATIONS

FLOTTOPLUS 3.0 is applied successfully in clarification processes through the flotation of musts and fruit juices. The raw materials used in the production of FLOTTOPLUS 3.0 ensure a hydrophobic flocculus that can easily adhere to the gas used in separation processes by flotation. FLOTTOPLUS 3.0 is characterised by a pronounced clarifying effect and limited tannin removing power.

It is advisable to carry out laboratory tests to establish the optimal doses and ratios with other clarifying agents.

FLOTTOPLUS 3.0 is also suitable for use on wines for clarification: in this application, the product contributes to improving the filterability indexes of the treated products.

FLOTTOPLUS 3.0 is optimal for winemaking processes where no contact of the must/wine with products of animal origin is required.

**To use FLOTTOPLUS 3.0, comply with relevant laws in force.**

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### MODE D'EMPLOI

Disperse FLOTTOPLUS 3.0 in water at room temperature or in lukewarm water at 40°C at a ratio of 1:10 - 1:20. The resulting suspension cannot be stored and must be consumed within one day; shelf life can be improved by adding sulphur dioxide (500 mg/L) to the solution. In the case of flotation processes, FLOTTOPLUS 3.0 is fed to the raw must by a suitable automatic proportional dosing system (DOSACOM®) or with the EASYFLOT discontinuous flotation unit.



### DOSAGES

4 to 20 g/hL on musts for clarification by flotation.  
Higher doses on red grape musts and products that are more difficult to clarify.  
Warning: 10 g/hL of FLOTTOPLUS 3.0 provides 50 mg/L citric acid.  
To avoid overfining, it is recommended to carry out clarification tests in the laboratory with scalar doses of FLOTTOPLUS 3.0.



### EMBALLAGES

10 kg bags.



### CONSERVATION

Store in a cool and dry place. Accurately close the bags again after opening.



### DANGEROUSITÉ

Based on current European legislation, the preparation is classified as hazardous: see safety data sheet.