

X-PRO®



X-PRO® BACTOCLEAN

POLYCOMPOUND CLARIFYING AGENT WITH STABILIZING ACTIVITY



COMPOSITION

Chitosan from *Aspergillus Niger*, inactivated yeast from the innovative X-PRO® Process, potato protein.



CHARACTERISTICS

X-PRO® BACTOCLEAN is a clarifying agent, active against undesired micro-organisms and has a high stabilizing activity towards phenolic elements.

It is in an aggregate form, cream-colored, with a characteristic smell and it is completely soluble in warm water. It's free of preservatives.



APPLICATIONS

Thanks to its specific activity X-PRO® BACTOCLEAN is recommended to use in those wines that need to refine their phenolic profile and, at the same time, prevent the effects of oxidation.

Use of X-PRO® BACTOCLEAN is interesting in all the processes where you want to reduce, for a limited time-period, the development of undesired micro-organisms, and at the same time, to gently clarify and limit oxidative processes: the main purpose to focus is to limit the dosages of sulphur dioxide during critical steps, like for example before the bottle fermentation in sparkling production, "sur lies" processes, bottling, etc.

Suitable for white, rosé and sparkling wines, it's recommended also for red wines where

X-PRO® BACTOCLEAN, if dosed properly, helps to keep chromatic and aromatic elements.

At the end of the treatment with X-PRO® BACTOCLEAN is recommended to separate the bottom lees. If a quick clarification or protein stability are needed to achieve, after X-PRO® BACTOCLEAN add a bentonite with high protein-removal activity like PLUSGRAN® GEL: the redox stabilizing effect will still be effective and beneficial.

When using X-PRO® BACTOCLEAN please comply with the legal regulations in force.

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DIRECTIONS FOR USE

Dissolve X-PRO® BACTOCLEAN in 10 parts of warm water, then add to the mass to be treated carefully homogenizing.



DOSAGE

From 5 a 10 g/hL.
Warning, 25 g/hL of X-PRO® BACTOCLEAN provide 10 g/hL of chitosan.



PACKAGING

500 g poly laminate bags



STORAGE

Keep in a cool and dry place. Close open packs carefully.



HAZARD

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