

CLARIFYING AGENTS



FLOTTOPLUS 2.0

**PURIFIED CELL WALLS, ALLERGEN FREE,
WITH HIGH ELECTRICAL SURFACE CHARGE,
SPECIFIC FOR FLOATATION AND CLARIFICATION**

COMPOSITION



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

CHARACTERISTICS



FLOTTOPLUS 2.0 is an innovative allergen-free product of non-animal origin, specific for floatation; its yeast hulls 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).

APPLICATIONS



FLOTTOPLUS 2.0 is successfully used in the clarification by floatation 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 floatation 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 floatation, 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.

When using FLOTTOPLUS 2.0 please comply with the relative legal regulation in force.

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DIRECTIONS FOR USE

Dissolve FLOTTOPLUS 2.0 into warm water at 40°C ratio of 1:10 – 1:20; if 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 floatation processes, FLOTTOPLUS 2.0 is input into the raw must through an appropriate automatic system of proportional doses (DOSACOM®) or using the EASYFLOT discontinuous floatation equipment.



DOSAGE

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

1 kg poly laminated bags and 10 kg bags.



STORAGE

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



HAZARD

Based on the current European regulations the product is classified: hazardous (see MSDS).