

KTS CLEAR

Complex based on chitin-glucan specifically developed to eliminate unpleasant tastes and for fining of wines

CHARACTERISTICS

KTS CLEAR is a specific product formulated on the basis of chitin-glucan derived from *Aspergillus niger*.

OENOLOGICAL PROPERTIES

- **KTS CLEAR** was developed to eliminate undesirable compounds, including unpleasant tastes, which may form in wines due to the development of alteration-causing microorganisms.
- **KTS CLEAR** specifically traps foul-smelling compounds (animal, pharmaceutical, stagnant water notes, etc). and rapidly leads to the precipitation of the complexes formed.
- **KTS CLEAR** can be used for clarification and fining of wines as an alternative to animal-based fining agents.
- **KTS CLEAR**'s specific formulation produces rapid results within 48 hours.

APPLICATIONS

- **KTS CLEAR** can be used on every type of wine for **fining** or to **eliminate** the compounds that cause unpleasant tastes.
- After using **KTS CLEAR** it is important to draw off the treated wines so as to avoid any risk of release of the adsorbed compounds.
- **KTS CLEAR**'s action complements that of **KTS CONTROL**. Combining the use of these two products guarantees the absence of microorganisms and undesirable compounds in wines.

DOSAGE

Recommended dosage:

5 to 40 g/hL depending on the degree of alteration.

Maximum legal dose according to current European regulations: 64 g/hL.

It is recommended to carry out a few trial runs in order to determine the optimum dosage.

INSTRUCTIONS FOR USE

Dissolve the product in 10 times its weight of water (do not use wine). Mix thoroughly. Then add to the vat during pump-over (the use of a fining connector is recommended). Rack the wine from 48 to 72 hours after treatment.

Precautions for use:

Product for oenological and specifically professional use.
Use in accordance with current regulations.

PACKAGING

1 kg

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment.
Once opened use within 48 hours.
Use before best-by date stamped on packaging.

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