

EVERCLAR α LFA

Allergen and Animal Proteins Free Fining Agent

VEGAN
FRIENDLY

TECHNICAL CHARACTERISTICS

EVERCLAR α LFA is a new fining agent developed by EVER's R&D for the clarification of WHITE and ROSE' juices. It's different from other fining agent available in the market because of the absence of animal proteins and allergenic substances.

EVERCLAR α LFA is a synergic fining agent that exploits the clarifying and stabilizers capacities on the aromatic and color compounds of **yeast protein extracts** with the deproteinizing and compacting proprieties of selected Montmorillonites and selected silica.

APPLICATIONS

EVERCLAR α LFA originate as alternative of proteins, even with those of new generation used for the winemaking, offering a natural solution and, in the meantime, it avoids undesired or bad side effects, as the over fining or the addition of allergen compounds.

EVERCLAR α LFA has the following advantages:

- ⇒ *ameliorate protein stability;*
- ⇒ *Adsorbs oxidase enzymes;*
- ⇒ *Guarantees good clarification in floatation;*
- ⇒ *Produces low and compact sediments in static clarification;*
- ⇒ *Increases roundness and volume;*

EVERCLAR α LFA is a modern fining agent, that satisfies the new needs in winemaking and it is able to improve the quality of musts and wines.

USE AND DOSAGE

Disperse EVERCLAR α LFA in 1:10 ratio of cold water. Wait at least 30 minutes, better a couple of hours, stir again and add the solution in a fine stream to the mass while keeping it agitated.

Dosage: from 10 to 20 g/hL.

(maximum dosage permitted for REG.(CE) 606/2009 in white and rosé musts/wines: 60 g/hL)

COMPOSITION

Refined yeast protein extracts, high concentrate bentonites and selected Silica.

PACKAGING

1 Kg Packs – 10 Kg Bags

This product is not considered dangerous therefore a material safety data sheet is not necessary.