

EVERCLAR

Allergen Free Fining and Stabilizing agent

CHARACTERISTICS AND APPLICATIONS

R&D EVERINTEC in order to respond to the recent request for new allergen free coadjuvants, has successfully experimented and tested EVERCLAR, for the stabilization of WHITE AND ROSE WINES.

EVERCLAR is more efficient than "Potassium Caseinate" for the adsorption of catechins and leucoanthocyanins; in comparison to this traditional processing aid, EVERCLAR offers the following advantages:

- Adsorption of oxidase enzymes
- Improvement of protein stability
- Limited and compact sediments
- Improved filterability

"EVERCLAR" is a processing aid that is suitable for increasing wine shelf life, improving general sensorial aspects, all while obtaining protein stability." EVERCLAR is a coadjuvant with an excellent dispersion in comparison to other proteins:

- does not contain products which could yield allergens (e.g. Casein, Potassium caseinate, egg albumin)
- does not cause foaming
- after dispersion in water, the solution obtained remains stable for several hours

USE AND DOSAGE

30-50 g/hl in free-run must, 50-70 g/hL in overpressed musts; 20-40 g/hl in wines. Dissolve EVERCLAR in cold water in a ratio of 1:10 to 1:20, preferably with appropriate agitators. Let rest for several hours, then mix again and add the solution obtained in a thin flow to the mass during pumping over.

COMPOSITION

Proteins free of allergens, selected silica, very pure Montmorillonite, polymers of synthesis.

PACKING

15 kg bags

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