

EVERCLAR Ω mega

Allergen free fining and stabilizing agent

TECHNICAL CHARACTERISTICS AND PPLICATIONS

EVERINTEC's R&D, with the purpose of answering the recent request of new processing aids free of allergens, has experimented and tried with success EVERCLAR Ω mega for the stabilization of WHITE, ROSÉ and RED WINES.

EVERCLAR Ω mega is an alternative to traditional proteins for:

⇒ Adsorbition of polyphenols responsible for color oxidation

⇒ Improving aroma stability

EVERCLAR Ω mega achieves protein stability of must and wine, with a quick sedimentation and a thin and compact settling. Its fining capability results in a limpid product and in improved filterability of the treated wine.

EVERCLAR Ω mega is the fining agent with stabilizing effect designed to amplify the shelf life of the wines.

INSTRUCTIONS FOR USE AND DOSAGE

20-50g/hL in free-run juices

40-60g/hL in press-wines

20-50g/hL in wines

Dissolve EVERCLAR Ω mega in cold water, in a ratio of 1:10 to 1:20 preferably by means of stirrer. Let swell for a few hours, stir and add the solution to the mass in a fine stream, while moving the mass itself.

COMPOSITION

Extra-pure Montmorillonite, selected Isinglass.

PACKING

25 kg BAG

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