

# DEOBRETT

**Selective adsorbent for musts and wines**

## CHARACTERISTICS AND APPLICATIONS

DEOBRETT is an adjuvant developed by R&D EVER to effectively and quickly adsorb various unwanted compounds from juices and wines such as: pesticide residues, off-flavours and mycotoxins; its action takes place in respecting the positive organoleptic characteristics of the treated product.

The advantages of treatment with DEOBRETT are:

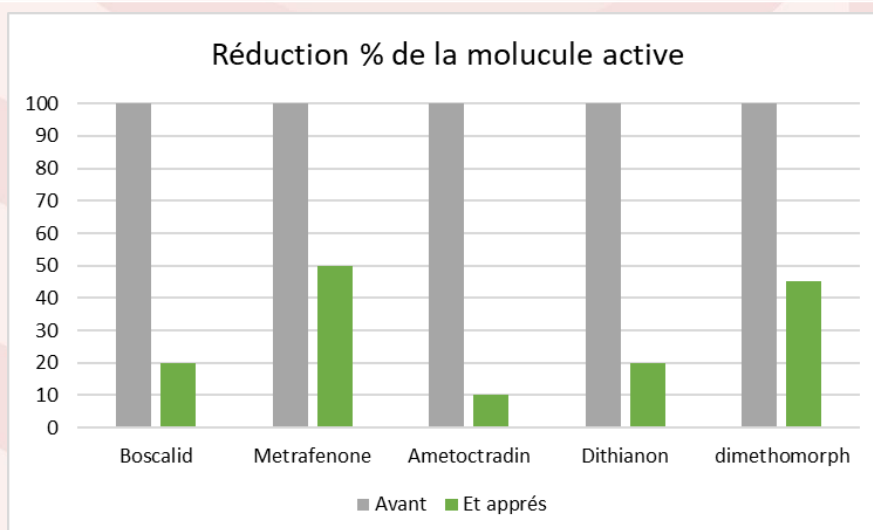
- rapidity of treatment (30 ') and easy separation by filtration
- effective reduction of the content of lipophilic pesticides between 50-80%;
- effective action against musty odours, off-flavours and anomalous odours in general;
- effective adsorbing action against fermentation inhibiting compounds;

## APPLICATIONS

### REDUCE THE RESIDUES OF AGRO-PHARMACY

To reduce pesticide residues in musts and wines it is important to:

1. the knowledge of the molecules used and their residual behaviour;
2. follow the manufacturer's instructions relating to treatments and respect the shortage times of the crop protection products used;
3. dose DEOBRETT in the crushed-destemmed or in the must, possibly after the enzymatic treatment to favour its adsorbent action and act in synergy with the clarifiers used;



Example 1: Reduction of pesticides (%) with 20 g/hL of DEOBRETT in the juice with 30 'of contact.

## EVER S.r.l.

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Company with quality management system certified ISO 9001-2008 certificate N. IT06 / 0451.

Research, development, production and marketing of adjuvants and additives for food and beverage industries. EA Sector: 03.

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## PREVENT STOPPING IN REFERMENTATION

The presence of heptanoic, octanoic and decanoic fatty acids in wine can inhibit the fermentation activity of yeasts during refermentation. Even at low dosages, DEOBRETT helps to remove these compounds, detoxifying the wine, and prevent stunted refermentations.

## SENSORIAL CLEANING OF WINES

The doses of DEOBRETT for olfactory cleansing can vary from 10 g/hL up to the max. legal of 200 g/hL.

In the case of low dosages, it is possible to combine the treatment in synergy with other fining agents, while with doses equal to or greater than 100 g/hL we recommend to do the treatment on already clean wine to reduce the interference of turbid.

DEOBRETT must be kept in suspension in the mass for at least 30 'before being separated by decantation or filtration.

| <b><i>Trattamento Adsorbente dei Fenoli<br/>Volatili con DEOBRETT</i></b> |             | <b><i>Vino TEST</i></b> | <b><i>Trattamento con<br/>100 g/hL<br/>DEOBRETT</i></b> |
|---------------------------------------------------------------------------|-------------|-------------------------|---------------------------------------------------------|
| <b>4-Etil Fenolo</b>                                                      | <b>ug/L</b> | <b>599</b>              | <b>128</b>                                              |
| <b>4-Etil Guaiacolo</b>                                                   | <b>ug/L</b> | <b>100</b>              | <b>13</b>                                               |
| 4-Vinil Fenolo                                                            | ug/L        | <10                     | <10                                                     |
| 4-Vinil Guaiacolo                                                         | ug/L        | <10                     | <10                                                     |
| Intensità del difetto                                                     | da 0 a 5    | 4                       | 0                                                       |

Example 2: Reduction of Volatile Phenols

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## LABORATORY TESTS

To more accurately define the dose of the cellar treatment, in particular for the sensory cleansing of wines, we always suggest carrying out a laboratory test:

1. Disperse 5g of DEOBRETT in 95 mL of H<sub>2</sub>O
2. Keep the solution stirred for 30 '
3. Dose the solution directly into a cylinder with the Must or Wine to be treated (2mL of solution added to 100mL correspond to 100 g/hL)
4. Wait 30 minutes, stirring occasionally, filter the solution and check the result.

## USE AND DOSES

- Pesticide's reduction: 20 g/hL
- Prevention of fermentation stops: 10 g/hL
- Sensory cleansing: 10-150 g/hl

Disperse DEOBRETT homogeneously in the product to be treated.

Maximum legal dose in the EU: 200 g/hl (wine).

It is advisable to maintain in contact for at least 30' before proceeding with the separation.

**COMPOSITION:** Selected silicon dioxides, activated carbons

**PACKAGING:** bags of 10 kg

**This is a product considered non-dangerous therefore it does not require a MSDS.**

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