

EVERCLAR LIFE

FINING & DEMETALIZING AGENT



CHARACTERISTICS AND APPLICATIONS

With the EU regulation 1576/2015, the European Union has allowed the use of PVI /PVP copolymers for the reduction of metals present in musts and wines. As is known, the excess of metals in the must involves the potential aromatic reduction as well as inhibiting the fermentation activity of the yeasts. In wine, excess copper and iron can catalyse unwanted reactions such as ferric and cupric casses; in general, they contribute significantly to reducing the "Shelf-Life" of wines.

The PVI / PVP copolymers are active above all with regard to the Iron and Copper ions.

EVERCLAR LIFE is a formulation that also associates a synergistic effect against oxidizable and oxidized polyphenols and possibly present ochratoxins. Its particular formulation allows rapid separation by flotation or static settling with reduced lees formation, or by body-feed or vacuum filtration, where it improves the permeability and quality of the filtrate.

EVERCLAR LIFE is an innovative adjuvant, which preserves the aromatic characteristics, reduces bitter and astringent notes and improves the Shelf-Life of the wine.

USE and DOSE

20-50 g/hl in juices or wines.

EVERCLAR LIFE can be used as it is or diluted in cold water in a ratio of 1:10 to 1:20 with suitable stirrers to keep the solution homogeneous.

IMPORTANT: keeping the treated mass agitated increases the adsorbent effect. For use in the clarification of juices, it is recommended to treat the mass after the pectolytic enzymes to increase the contact time before separation.

For conditions of use, please refer to reg. CE 606/2009 app. 20, the maximum legal dose is reached using 145 g / hl.

COMPOSITION

Complex of PVI/PVP, Alpha-Cellulose, selected silicas.

PACK SIZE

Bags of 10 kg, packs of 1 Kg

This is a product not considered dangerous therefore does not require MSDS.

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.