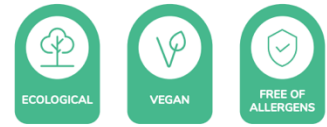


Clarifine Proyeast

Natural and respectful wine clarification



CHARACTERISTICS

Clarifine ProYeast is a fining agent based on *Saccharomyces cerevisiae* yeast protein extract. Its respectful extraction process makes it possible to obtain a yeast protein with a molecular weight greater than 15 KDa and with an excellent fining capacity, ideal for subtle clarifications of white, rosé and red wines.

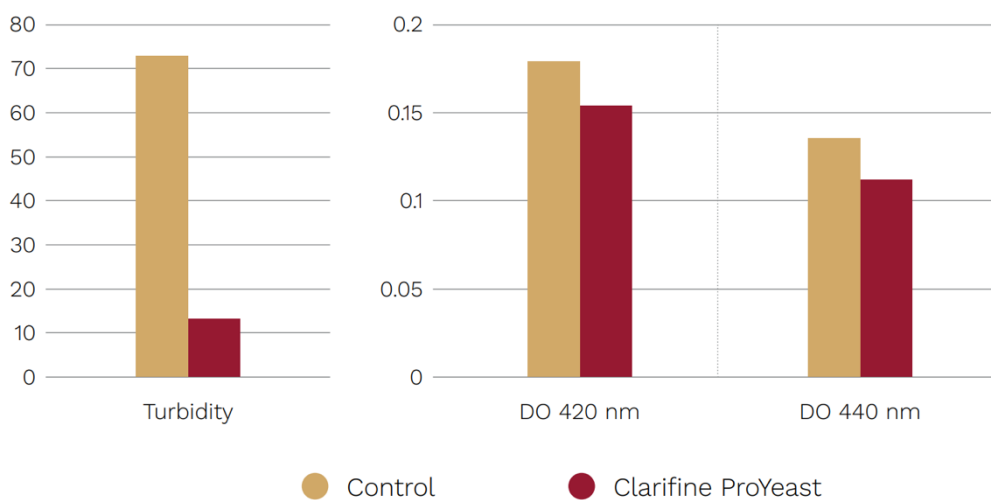
APPLICATION

Excellent sizing capacity, it favors the cleanliness of the wines, increasing their brilliance.

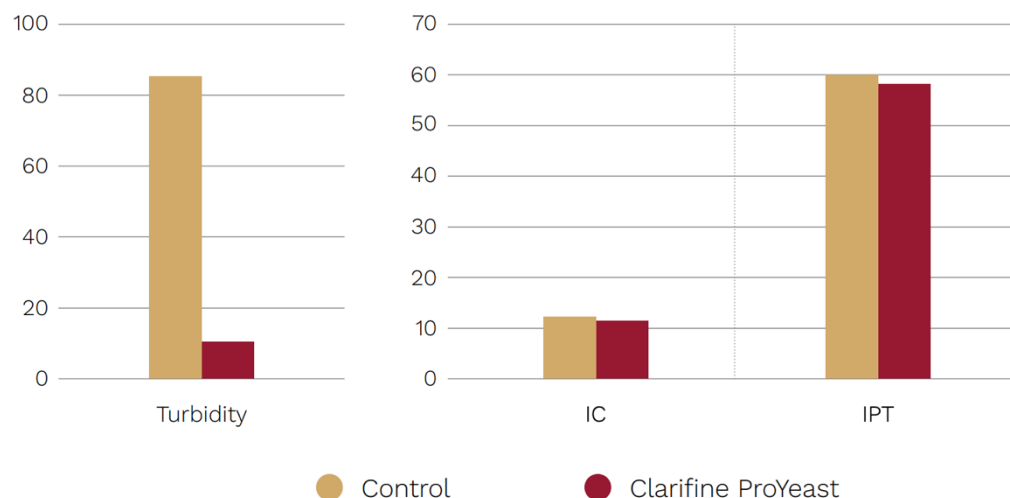
In white, rosé and red wines with the aim of:

- Promotes the elimination of oxidized and oxidizable polyphenols, protecting the wine from oxidation, allowing for browning and aromatic loss.
- Respectfully refined, eliminating the most astringent tannins, improving untuosity and respecting the structure of the wine.
- Improved sensory characteristics. Wines with greater aromatic frankness.
- It does not produce protein instability.

NTU



Turbidity and color parameters after clarification of a Chardonnay white wine using Clarifine ProYeast

NTU


Turbidity and color intensity and TPI parameters after clarification of a Tempranillo red wine using Clarifine ProYeast

COMPOSITION

Saccharomyces cerevisiae yeast protein extract.

DOSAGE

White and rosé wine: 1-10 g/hl

Red wine: 5-20 g/hl

Maximum legal dosage:

Must, white wine and rosé wine: 30g/hl ; Red wine: 60g/hl

MODE OF USE

1. Dilute the necessary quantity of Clarifine ProYeast in water at a ratio of 1:10 and homogenise.
2. Once dissolved, add to the total volume and homogenise by pumping over.

**To improve flocculation, in white and rosé wines, it is recommended to add fining aids such as bentonite, silica sol or tannin.*

PHYSICAL APPEARANCE

Fine yellowish granules.

PRESENTATION

Packages of 1 kg.

MICROBIOLOGICAL AND PHYSICOCHEMICAL PROPERTIES

EP 899 (rev.0)

Total Nitrogen [%]	> 8
Dry residue [%]	> 85
Pb [mg/kg]	< 2
Hg [mg/kg]	< 1
As [mg/kg]	< 3
Cd [mg/kg]	< 1
Viable yeasts [UFC/g]	< 10 ²
Molds [UFC/g]	< 50
Lactic bacteria [UFC/g]	< 1
<i>Salmonella</i> [UFC/25 g]	Absence
<i>E. coli</i> [UFC/25 g]	Absence
<i>Staphylococcus aureus</i> [UFC/g]	Absence
Total coliforms [UFC/g]	< 10

PRESERVATION

Store in the original packaging in a cool, dry and odorless place.

Once opened, it should be used as soon as possible.

Best before: within 3 years after bottling.

RGSEAA: 31.00391/CR

Product in compliance with the International Oenological Codex and Regulation (UE) 2019/934

CLARIFINE PROYEAST /Rev.0/ Date: 09/05/2023