



MICROFLUX

Clarifier for continuous filtration



→ TECHNICAL DESCRIPTION

Microflux is a new generation clarifier which, when applied during the continuous dosing filtration, substitutes the traditional finishing clarification and it enables to recover all the treated wines while reducing any processing residues. It enhances the bouquet, aroma and taste and stabilizes the characteristics of freshness and olfactory persistence: these effects then remain unaltered in time.

It highlights the straw-green hues in white wines and reduces the excessive amber tonalities in sweet and late harvest wines: the results can be evaluated in a short period of time. In rosé wines it highlights the purple hues while eliminating the yellow ones; in red wines it eliminates the unstable portion of colouring substance and prevents the formation of the garnet tonalities.

Microflux enables to operate even on wines with a high content of colloids as it breaks up their clogging capacity and their protective effect on the suspended hazy particles.

Consequently **Microflux** produces excellent results even with wines which are not totally clear (with nephelometric values even above 40 NTU). Due to its low permeability **Microflux** considerably improves the filterability index, enabling to prolong the subsequent filtration cycles.

The degree of clarity of the treated wine is very high, due to the total reduction of the colloids and to the virtually total elimination of the microbic flora.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Micronized potassium caseinate, celluloses, perlites.

→ DOSAGE

1000 g/m² of filtering surface for making up the precoat.
From 50 to 100 g/hL in the continuous dosing.

→ INSTRUCTIONS FOR USE

After dispersing it in about 10 parts of wine, **Microflux** is directly utilized in the doser of continuous dosing filters for the formation of the precoat and for the continuous dosing process.
Never utilize in a watery suspension.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

10 kg net bags.

