



MICROCEL® AF

Active adsorbing clarifier for musts and wines



→ TECHNICAL DESCRIPTION

Microcel AF is a clarifier made up by pure PVPP, bentonite and activated celluloses with a high adsorbing power. AEB collected in just one preparation the positive characteristics of these active principles which, when used in musts and wines, enable to enhance the typical characters of the vinified cultivars. Thanks to the activity of PVPP, **Microcel AF** adsorbs catechins, preserving the product from oxydation risks and thus eliminating those yellow or orange hues which are scarcely appreciated in white and rose wines.

Microcel AF regulates the fermentation process, giving the yeasts the support of the activated celluloses, facilitating their work and adsorbing the average-chained fatty acids interfering with the correct run of the alcoholic fermentation.

The electro-negative component of **Microcel AF** binds with thermolabile proteins, stabilizing the wine from the proteic casse and avoiding subsequent interventions which may compromise the sensorial outline. For refermentations and "prise de mousse" in autoclaves, **Microcel AF** facilitates the complete sugar depletion and prevents the formation of anomalous smells.

Its particular composition and the production process in accordance with EC Directive 2000/13/CE and its subsequent integrations and modifications, make it suitable to be used in musts or wines without using the indication "it contains potential allergens".

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Activated bentonite, cellulose, PVPP.

→ DOSAGE

From 25 to 100 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve the dose in about 10-15 parts of cold water and add it slowly to the mass without producing foam. In musts add it at the beginning of fermentation.

→ STORAGE AND PACKAGING

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

- 1 kg net packs in cartons containing 15 kg.
- 10 kg net bags.
- 25 kg net bags.

Reference: MICROCEL_AF_TDS_EN_1021219_OENO_Australia

