

Product Description

A product for the prevention of metal haze on the basis of a balanced combination of gum arabic and citric acid. Ferroplex prevents that metals present in the wine react with other wine components and lead to cloudiness. Ferroplex is easy to handle due to its fine-crystalline structure.

Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

Aim of Treatment

Prevention of metal haze in wine.

Product and Effect

Increased metal contents, particularly such of iron and copper, can lead to cloudiness in bottled wine. These hazes mainly arise from metal-tannin complexes. And even though in modern wine technology one tries to keep metal uptake as low as possible, it cannot be totally excluded due to uncontrollable influences such as loading from vineyard, storage and stabilization treatment. Up to now, blue fining was necessary in many cases. A treatment that leads to a lot of problems, which can be avoided by applying Ferroplex. The main problem of a blue fining is the disposal of the sediments. Ferroplex is an environmentally friendly agent. Ferroplex components react with the metals, mainly copper and iron, and form complex compounds so that metal precipitations are prevented. Ferroplex prevents metal traces, present in the wine, to react with other wine components, thus the wine remains clear. This protective capacity is a durable one, i.e., there is no time limit. Ferroplex is able to bind a metal quantity which corresponds to a blue fining with approximately 7 g of potassium ferrocyanide per 100 L, which means, any wine with a demand of potassium ferrocyanide below 7 g/100 L can be bottled securely without blue fining, using Ferroplex instead. Precondition by EU law is that the copper content does not exceed 1 mg/L. Only wines with higher demands than 7 g/100 L, still require a blue fining. To assure safe application, a special laboratory should carry through pre-tests.

Dosage

The dosage of Ferroplex is 50 g/100 L wine.

Application

Ferroplex is mixed homogeneously, lump-free with some wine and is then added to the wine and thoroughly stirred. Addition is made to the clean wine, ready for bottling; best would be several days before bottling. EU law demands copper contents of wines of less than 1 mg/L. For control, determination by a special laboratory is necessary. Ferroplex contains citric acid. EU regulations admit an addition of citric acid, provided its total content in the wine does not exceed 1 g/L. If the recommended dosage of Ferroplex is kept, the content of citric acid in the wine is increased by 0.5 g/L at maximum. Therefore, indicated dosages should be adhered to. In general, it is advisable before application, to analyse citric acid, especially in case of foreign wines, wines from rotten grapes or unknown additions of citric acid.

Storage

Protect from influences of odour and moisture. Reseal opened packagings immediately and tightly.

**The efficient
product for the
prevention of
metal haze**