



Product description

FloraClair® is a purified plant-based protein. Analogical to animal-derived protein treatment agents (gelatin, casein, isinglass) it shows good reactivity towards tannic substances and sediment particles/suspended matter. After the treatment with FloraClair® wines, fruit juices, fruit wines, vinegars, tea extracts, etc. show a significantly improved turbidity/haze and colour stability.

FloraClair® is suitable for use in the production of halal- and kosher-certified foods. It is equally suitable to produce vegan foodstuffs. FloraClair® is free from animal-derived ingredients and non-GMO. It is non-allergenic and thus not subject to allergen labelling.

Fields of application of FloraClair® are:

- clarification and stabilisation of fruit juices, fruit wines, wines, vinegar and fruit-based mixed beverages
- pre-clarification of musts
- tannin correction and reduction of oxidized yellowish/brownish colourations in fruit juices, fruit wines and wines

Dosage

Determine by pretests the necessary dosage amounts for clarification, stabilisation or taste harmonisation. The result depends on temperature, degree of turbidity and pH-value.

Typical additions are:

	Must [g/100 L]	Wine/Fruit wine [g/100 L]	Fruit juice [g/100 L]
Clarification	5 - 20	5 - 20	10 - 40
Flotation	10 - 15	-	-
Slight tannin correction	-	10 - 20	10 - 20
Reduction of yellowish/brownish colouring	-	10 - 15	20 - 60



For better sedimentation Tannivin® Galléol and a bentonite suitable for beverage treatment can be added as reaction partner. The required FloraClair® amount for several working days can be prepared in advance since, under normal conditions, the plant protein has good microbiological stability.

Storage

FloraClair® must be protected against foreign odours, moisture and light. Reseal opened packagings immediately and tightly.