

# Must clean

## OPTIMIZATION OF FERMENTATION

In Compliance with International Codex Oenologique. Not derived from genetically modified organisms.

### Oenological applications

Potassium metabisulphite (E 224)

### Characteristics

MUST CLEAN is made up of *Saccharomyces cerevisiae* yeast cell walls. Cell walls represent the insoluble fraction of autolysed cells.

MUST CLEAN yeast cell walls adsorb alcoholic fermentation inhibitors such as medium-chain fatty acids (hexanoic, octanoic, decanoic acids) and residue from phytosanitary products. They also provide survival factors such as sterols and long-chain fatty acids (oleic and palmitic acids).

Using MUST CLEAN encourages alcoholic fermentation and allows the risks of sluggish fermentation to be limited thanks to its detoxifying properties and the survival factors supply. In case of stuck fermentation MUST CLEAN allows the medium to be detoxified before pumping over.

### Instructions

Put MUST CLEAN in suspension in 10 times its weight in must or wine and incorporate into the wine or must before adding the yeast culture.

### Dose rate

- Curative / stuck alcoholic fermentation: from 20 to 30 g/hL
- Curative / sluggish malolactic fermentation: from 15 to 20 g/hL

### Packaging and storage

- 0,5 kg bags

The optimal use-by date for MUST CLEAN in its original packaging is indicated on the label.

Store in a dry, odourless environment, well ventilated at a temperature between 5 and 25°C.



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