

EVF-Free

OFF-FLAVOUR ADSORBENT

Conforms with the International Oenological Codex. Not derived from genetically modified organisms. Allergen free.

Many unpleasant and undesirable molecules, such as vinylphenols and ethylphenols, and others that can be damaging to the health, such as Ochratoxin A (maximum amount permitted in wine under EC Reg. 1881/2006 2µg/kg), are not always subject to legal limits. Nevertheless, in many wine-importing countries there are internal regulations governing the content of imports. In particular years or under particular microbiological conditions, wines can be affected by high levels of various kinds of off-flavours which bring them well above the maximum limits allowed in the various countries.

EVF-Free is a formula made from silica gel and special activated carbon which has been carefully studied to adsorb and therefore reduce the levels of off-flavour molecules, with particular focus on "mouldy and phenolic" odours.

Composition

Activated carbon and silica gel.

Characteristics

Appearance: fine powder.

Colour: black

Dosage

30 - 100 g/hl according to the circumstances and operating conditions.

We recommend performing laboratory tests to determine the best dosage.

Please adhere to the relevant legislation (maximum permitted dose 115 g/hl).

How to use

Use one part EVF-Free for 10 parts of the product to be treated and mix into the wine.

Warning

To get the most out of EVF-Free, leave it in the wine for 1-2 hours, agitating the mixture continuously.

Storage

Store in the original packaging and in a dry place.

Pack sizes

code EXP00117600 – 10 Kg bags

