

# Lumyclean Rex

## ANTIOXIDANT TREATMENT

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

Lumyclean Plus is a blend made up of a special activated vegetable carbon selected for its high level of purity, together with PVPP, vegan-friendly chitosan from *Aspergillus Niger* and bentonite clay.

### To stabilise must and wine

Lumyclean Plus can be used on both must and wine to remove oxidized and oxidizable polyphenols. When crafting white and red wines, it can be used both as a preventive and a remedial treatment, to prevent oxidative decay or 'rejuvenate' oxidized wines, which turn out fresher. Lumyclean Plus also increases the longevity of wines and noticeably enhances their colour when it has been affected by oxidation.

### "Light-struck"

Lumyclean Plus is also effective at reducing the riboflavin content of white and rosé wines, helping winemakers to prevent the so-called "light-struck taste" defect when the wines are bottled in colourless glass. This phenomenon is caused by the photoreduction of riboflavin (a photosensitive molecule) following exposure to light, whether natural or artificial.

### Legal compliance

Conforms with Reg. EU 2019/934 and with the international oenological codex. Not derived from genetically modified organisms. This product does not contain nanoparticles, nor has it undergone ionizing radiation. Allowed in the production of organic wines in accordance with current legislation. Allergen free.

### Composition

Bentonite clay, activated vegetable carbon, chitosan from *Aspergillus Niger*, PVPP.

### Characteristics

Appearance: fine powder.

Colour: black.

### Dosage

5-10g/hl depending on desired outcomes and working conditions. Maximum dosage allowed: 320g/hl. We recommend carrying out preliminary laboratory tests in order to establish the optimum dose to apply.

### How to use

Dissolve the product in a small quantity of water, or pour it directly into must or wine being treated. To allow Lumyclean Plus to take effect, leave the product in suspension for an hour or more, stirring the must/wine the whole time.

### Storage

Store in a cool, dry place.

### Pack sizes

Code EXP0016620 - 1kg bags

Code EXP0016621 - 10kg sacks



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