

PK Flot

FINING MUST AND WINES

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

Oenological applications

PK Flot is a 10% liquid preparation, made up of chitosan, a derivative of chitin, featuring a high charge density and peerless speed of flocculation and sedimentation. Its synergetic action with pea protein, specifically selected for its strong reactivity to phenolic compounds, is enhanced by colloidal suspension in tartaric acid.

Consulting EU regulations on the use of tartaric acid in must depending on wine-growing regions is recommended.

Adding 30 cL/hL of PK Flot is the equivalent of approximately 10 g/hL acidification using tartaric acid.

This liquid formulation has been developed for 2 purposes:

- being immediately ready and easy-to-use (time-saving: no particular preparation needed),
- providing particularly high technical quality including rapid flocculation and sedimentation through its solubilisation in an organic acid.

Composition

Tartaric Acid (E334), pea protein, chitosan (*A. niger*), potassium bisulphite (E228)

Characteristics

Appearance: liquid

Colour: beige

Dosage

- On white and rosé must:

Free-run juice: 10 to 30 cL/hL

Press juice: 20 to 50 cL/hL

- On wine: 10 to 30 cL/hL

How to use

Mix PK Flot in twice its volume of must or wine, then stir into the total volume of wine to be treated, via a fining connection or introducing it into the tank while being shaken. Rack in the days following complete sedimentation of lees.

Storage

To be stored in a dry, odour-free place, at a temperature of between 5 and 25°C, away from air and light.

After opening, close the container properly; the product must be used within the following month.

Pack sizes

10kg

