

FINING AGENTS

ClarMix

Description

ClarMix is a gelatin-based fining agent supplemented with chitosan.

Properties

ClarMix is an innovative fining agent that exploits the synergy between gelatin and chitosan. The selective and adsorbent properties enhance the clarification and fining effect in juice, must, and wine to reduce astringency, bitterness, and off-aromas, with the ability to selectively reduce spoilage microorganism activity.

Use

For juice clarification (flotation and static settling), **ClarMix** reacts with phenols and unwanted color compounds to reduce oxidized color and turbidity, thereby increasing brilliance and transparency. Increases in the compactness of the solids and the yield of the clarification are also seen. Used in wine (for “rough” clarification), **ClarMix** helps other fining agents (such as **ClarPure**) eliminate a wide range of unpleasant odors and faults from unfinished wine or reduce bitterness. **ClarMix** has a synergistic effect with many other fining agents.

When used in conjunction with other fining agents it must be added first, with at least 45 minutes of mixing prior to addition of any secondary fining agent.

Dosage and Addition

1–20 g/ hL (0.08–1.67 lb/1000 gal). Keep in suspension for 60 minutes minimum contact post-addition.

Bench trials are recommended to ensure appropriate addition rates.

Add **ClarMix** directly to the wine. Add by means of a Venturi tube or metering pump while mixing to ensure proper homogenization. Following addition, mix the tank by turning over the volume at least 1.5 times. For clarification of wines free of aromatic or flavor defects, add directly while mixing for a minimum of 1–2 hours. For white, rosé, or red wines in which there is also a presence of defects, it is advisable to prepare a suspension in water at a ratio of 1:20 allowing 30 minutes of activation prior to addition.

Storage and Shelf Life

Store in original packaging in a neutral, odor-free environment that is dry and cool, max. 77°F (25°C). Carefully reseal any partial containers. The integrity of the product is guaranteed only if it is stored as indicated in this Technical Data Sheet.

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Packaging

ClarMix is available in 1 kg and 5 kg packaging

Product for Enological Use Only

Non-GMO

Please refer to the SDS for safe handling requirements.

Maximizing Wine Quality with Fining Agents

The following table gives guidance on the uses of ATPGroup's range of fining agents. Based on the winemaker's requirements, these products can be used sequentially or in whichever combination has the most desirable effect. Please refer to each product's Technical Data Sheet for more information. Your ATPGroup Enological Product Specialist can advise on the best solution and assist with bench trials to ensure appropriate rates.

	FERMENTATION	END OF FERMENTATION	AGING	WINE REFINING	BEFORE BOTTLING
ClarMix	X	X	X		
ClarNOF					X
ClarPT	X				
ClarPure	X	X	X	X	X
Phenol-Fine Plus	X			X	
Smoke taint (Strong smell)	ClarMix	ClarMix for 3 days contact then ClarPure for 3–6 days contact	ClarPure for 3–6 days contact	ClarPure for 3–6 days contact then ClarNOF for 48 hours	
Smoke taint (Light smell)			ClarPure for 3–6 days contact	ClarPure for 3–6 days contact then ClarNOF for 48 hours	ClarNOF for 48 hours contact
Volatile phenols (i.e. Brett smell)	ClarMix	ClarPure for 3–6 days contact	ClarPure for 3–6 days contact	ClarPure for 3–6 days contact	ClarNOF for 48 hours contact
Off-flavor from fermentation (Strong smell)	ClarMix	ClarMix for 3 days contact then ClarPure for 3–6 days contact		ClarPure for 3–6 days contact then ClarNOF for 48 hours	
Off-flavor from fermentation (Light smell)	ClarMix	ClarPure for 3–6 days contact	ClarPure for 3–6 days contact	ClarPure for 3–6 days contact	ClarNOF for 48 hours contact
To reduce phenolic content & color	Phenol-Fine Plus			Phenol-Fine Plus	
Flotation	ClarPT				