

## FINING AGENTS

### ClarNOF

#### Description

**ClarNOF** is a non-allergenic fining agent based on a blend of potato protein isolates.

#### Properties

**ClarNOF** is an original formula for clarifying and fining wine that selectively removes aroma-masking colloids and balances the phenolic profile. The targeted substances are micropolyphenols and unstable microproteins, which hinder the expression of volatile and bounded aromatic compounds and contribute to the loss of elegance and aromatic intensity.

#### Use

For best results, use **ClarNOF** in finished wines to eliminate a wide range of unpleasant odors and faults or to reduce bitterness. Wines aged in wood barrels or with oak chips improve considerably after treatment, particularly when some off-flavor or herbaceous notes still remain. **ClarNOF** has a synergistic effect with many other fining agents. When used in conjunction with other fining agents it must be added last, with at least 30 minutes of mixing post-addition.

#### Dosage and Addition

1–50 g/hL (0.08–4.17 lb/1000 gal), kept in suspension for 30 minutes minimum contact.

Bench trials are recommended to ensure appropriate addition rates.

Add **ClarNOF** 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.

#### 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.

#### Packaging

**ClarNOF** is available in 1 kg packaging.

Product for Enological Use Only

Non-GMO, Allergen-Free

Please refer to the SDS for safe handling requirements.

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#### 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				