

## FINING AGENTS

### ClarPT

#### Description

**ClarPT** is a potato-protein-isolate-based clarifying agent with fungal chitosan.

#### Properties

**ClarPT** is an exclusive formulation based on proprietary research and a patented production process. It is unique in its ready solubility and rapid activity, eliminating the need for solubilization before addition to juice or must.

#### Use

**ClarPT** is unique in that takes advantage of the synergy between chitosan and potato protein isolates to create a high surface charge exceptionally useful for clarification. When used early in fermentation the interaction with undesirable compounds in the juice may also help reduce the overall amount of SO<sub>2</sub> required.

#### Dosage and Addition

5–12 g/hL (0.4–1.0 lb/1000 gal) depending on the type of clarification performed (flotation or static settling) and the presence of other fining agents, such as tannins or Liquasil-30. Higher doses should be used only in limited situations. Please contact your ATPGroup Enology Products Specialist for information and guidance.

For liquid additions, dissolve the product in 30–40 parts of water, preferably warm (85–95°F). Allow 30 minutes prior to incorporation into the juice/must to ensure proper activity. Use a dosing pump to meter the dose, ensuring complete homogenization.

The ready solubility also allows the addition of **ClarPT** directly to the juice/must. If added directly, it is essential to completely homogenize the tank (minimum 1.5 times the tank volume) after 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.

#### Packaging

**ClarPT** is available in 5 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
<b>ClarMix</b>	<b>X</b>	<b>X</b>	<b>X</b>		
<b>ClarNOF</b>					<b>X</b>
<b>ClarPT</b>	<b>X</b>				
<b>ClarPure</b>	<b>X</b>	<b>X</b>	<b>X</b>	<b>X</b>	<b>X</b>
<b>Phenol-Fine Plus</b>	<b>X</b>			<b>X</b>	
<b>Smoke taint (Strong smell)</b>	<b>ClarMix</b>	<b>ClarMix</b> for 3 days contact then <b>ClarPure</b> for 3–6 days contact	<b>ClarPure</b> for 3–6 days contact	<b>ClarPure</b> for 3–6 days contact then <b>ClarNOF</b> for 48 hours	
<b>Smoke taint (Light smell)</b>			<b>ClarPure</b> for 3–6 days contact	<b>ClarPure</b> for 3–6 days contact then <b>ClarNOF</b> for 48 hours	<b>ClarNOF</b> for 48 hours contact
<b>Volatile phenols (i.e. Brett smell)</b>	<b>ClarMix</b>	<b>ClarPure</b> for 3–6 days contact	<b>ClarPure</b> for 3–6 days contact	<b>ClarPure</b> for 3–6 days contact	<b>ClarNOF</b> for 48 hours contact
<b>Off-flavor from fermentation (Strong smell)</b>	<b>ClarMix</b>	<b>ClarMix</b> for 3 days contact then <b>ClarPure</b> for 3–6 days contact		<b>ClarPure</b> for 3–6 days contact then <b>ClarNOF</b> for 48 hours	
<b>Off-flavor from fermentation (Light smell)</b>	<b>ClarMix</b>	<b>ClarPure</b> for 3–6 days contact	<b>ClarPure</b> for 3–6 days contact	<b>ClarPure</b> for 3–6 days contact	<b>ClarNOF</b> for 48 hours contact
<b>To reduce phenolic content &amp; color</b>	<b>Phenol-Fine Plus</b>			<b>Phenol-Fine Plus</b>	
<b>Flotation</b>	<b>ClarPT</b>				