

ANTIOXIDANTS

OxyGuard

Description

OxyGuard is a blend of nano- and micro-crystalline cellulose in powder form.

Properties

OxyGuard is produced from fermented cellulose pulp proven to be highly efficient in anti-oxidation properties. The combination of the two different cellulose types generates a synergistic positive effect in the anti-oxidation activity. These features make it particularly effective on wine during maturation or aging to prevent and correct unwanted oxidation in the finished wine.

Use

OxyGuard is suitable for use in all wines to prevent or resolve unwanted wine oxidation.

Dosage and Addition

To prevent oxidation:

White and rosé wines: 5–10 g/hL (0.42–0.85 lb/1000 gal)

Red wines: 1–7 g/hL (0.08–0.6 lb/1000 gal)

To resolve oxidation:

White and rosé wines: 10–40 g/hL (0.85–3.4 lb/1000 gal)

Red wines: 5–10 g/hL (0.42–0.85 lb/1000 gal)

Bench trials are recommended to ensure appropriate addition rates.

For small to medium sized tanks add **OxyGuard** directly to the wine and mix to ensure homogeneity. For larger tanks (>50,000 gallons), especially those left partially full for long periods of time, it is recommended to add **OxyGuard** on the surface of the wine. Alternately, add the desired amount of **OxyGuard** to a smaller, empty tank and rack in a portion of the wine to be treated. Mix to homogenize.

Storage and Shelf Life

Store in original packaging in a cool and dry environment, max 25°C (77°F). 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

OxyGuard is available in 1 kg or 20 kg packaging

Product for Enological Use Only

Non-GMO and allergen-free

Please refer to the SDS for safe handling requirements.