

## FINING AGENTS

### ClarPure

#### Description

**ClarPure** is an allergen-free potato-protein- and chitin-glucan-based fining agent for use in wine and beer.

#### Properties

**ClarPure** is particularly effective for the elimination of off-flavors and aromas caused by compounds such as mercaptans and volatile phenols related to *Brettanomyces*, smoke taint, and problem fermentations.

#### Use

To maximize effectiveness, **ClarPure** should be used as soon as the first unpleasant characteristics develop. Used before clarification, it acts to eliminate the widest range of olfactory problems. Used after clarification or finishing, it acts to improve the aromatic complexity in the finished wine. It has selective absorption, minimizing the absorption of fermentation aromas and other positive aromatic compounds. When used together with other fining products, it helps stabilize polyphenols through a synergistic action with non-protein fining agents.

#### Dosage and Addition

1–40 g/hL (0.08–3.3 lb/1000 gal), mixing every 4 hours for 3 days minimum contact.

**FERMENTATION:** Add it at the first appearance of off-flavors or aromatics. For best results keep in suspension for the first two hours.

**WINE AND BEER:** For best results keep in suspension every 3 hours for a minimum of 2 days.

Bench trials are recommended to ensure appropriate addition rates.

Dissolve **ClarPure** in a 1:3 ratio of wine or add directly to the tank. If suspending prior to addition, wait for 5 minutes. Add while mixing by means of a Venturi tube or metering pump in order to ensure proper homogenization. If added by pumping over, circulate at least 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

**ClarPure** is available in 1 kg packaging

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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 NF	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 NF			Phenol-Fine Plus NF	
Flotation	ClarPT				

Product for Enological Use Only

Non-GMO, Allergen-Free

Please refer to the SDS for safe handling requirements.