# Cromofix SR

### FINE TANNIN FOR COLOUR STABILIZATION

In Compliance with International Codex Oenologique. Not derived from genetically modified organisms. Does not contain allergens.

Granular tannin suitable for colour stabilization in red wines. The chemical nature of the tannin present in Cromofix SR is extremely similar to the condensed tannins present in grapes.

#### Colour stabilization in red wines

Cromofix SR is a highly purified tannin to be used in all those cases where the shortage of no-anthocyanins phenols can cause loss of colour.

Looking for an innovative production process, we have developed this product that differs from competing products for a better solubility and effectiveness. Cromofix SR gives only active ingredients necessary and not impurities that could precipitate, without being of any use to the process.

The molecular structure of Cromofix SR is similar to the one of natural polyphenol contained in grapes. It is thus possible to obtain condensation reactions with anthocyanins, through mechanisms of co-pigmentation, so that they are protected from oxidation and precipitation events that occur during the period of maturation and storage.

Cromofix SR, used during red grapes maceration, protects the color from oxidation; reacting immediately with anthocyanins extracts, it forms stable complexes over time.

## For maceration and for grapes that have few no-anthocyanin polyphenols.

It's important to use Cromofix SR when it isn't possible to reach a sufficient tannins extraction from grapes, due to short maceration or to low tannins content. Cromofix SR represents a valid tool also in the case of not enough ripped grapes or during vinification of botrytis grapes because it is able to inactivate laccase.

#### Composition

Oenological tannin

#### **Characteristics**

Appearance: granules Colour: brown

#### Dosage

10-30 g/hl for colour stabilization 15-50 g/hl for laccase inactivation

#### Instructions for use

Dissolve Cromofix SR in demineralized water at 30 - 35  $^\circ C.$ 

#### Storage

Store in a dry and cool place.

#### Note

To solubilise the product, use demineralized water and do not use objects made of iron

#### Packaging

Code 110510 - 1 kg pack Code 110515 - 5 kg bag



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