PK SOL M2

CLARIFYING-STABILISING AGENT FOR WINES AND MUSTS

Conforms with the International Oenological Codex. Not derived from genetically modified organisms. Allergen free.

Clarifying and stabilising agent made from chitosan in synergistic formulation with PVPP and pea protein. The purity of its components, mixed in optimal ratio, allows a quick and effective action on both polyphenol and oxidisable fractions making rapid clarification possible at the same time.

An innovative and effective formulation

Chitosan comes from a specific strain of *Aspergillus niger* which has been specifically developed for the clarification and the stabilisation against oxidation of musts and wines by integrating and expanding the removal of polyphenols, thanks to the simultaneous presence of PVPP and pea protein.

PK SOL M2 does not contain allergens and its use allows you to achieve the oenological goals set without having to label wine bottles as required by Regulations 2003/89/EC and 2007/68/EC.

In the clarification of musts and white wines to prevent oxidation and cloudiness

The clarifying treatment of the product and its subsequent stabilising are guaranteed by the simultaneous presence of PVPP, chitosan and plant protein.

The first two components, due to the affinity with flavonoids, reduce the risk of formation of browning and protein-tannin compounds while the third acts by promoting rapid flocculation and sedimentation.

The synergistic action of PK SOL M2 is therefore ready and ideal to prevent future oxidation phenomena, colour decay and the formation of bitter tastes.

A comprehensive product for a specific action

PK SOL M2 is also able to reduce the effects caused by poor storage; by acting on the oxidised components it makes it possible to tone down notes that are too pronounced and / or the presence of bitter flavour, restoring the aromatic richness of the original product as it was before the alteration.

Composition

PVPP, Chitosan of A. niger, pea protein

Characteristics

Appearance: powder.

Colour: ivory-cream.

Dosage

20-60 g/hl according to the circumstances and operating conditions (110 g/hl highest allowed dose according to EC Regulations 1622/2000 and 606/2009)

How to use

Sprinkle PK SOL M2 in water (ratio 1:10).

After activation (stirring for an hour), add in a light stream to must or wine during pump-over.

Storage

Store in a cool, dry environment.

Once the package has been opened, it must be carefully re-closed and stored in a cool, dry environment.

Pack sizes

code 119420 - 10 kg bags



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