

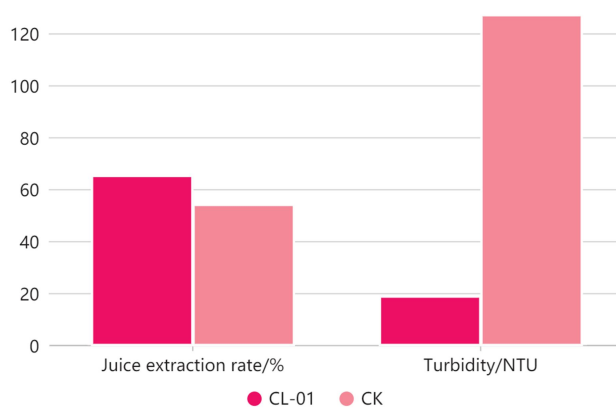
Angel clarificant CL-01

Angel clarificant CL-01 has a variety of enzyme activities and glutathione. Through a balanced combination, it has excellent clarification and antioxidant ability, which can effectively improve the juice yield of grape berries, reduce the turbidity of grape juice, protect the color of wine, and is suitable for all white and red grape varieties.

DESCRIPTION AND APPLICATION

- Angel clarificant CL-01 was obtained by fermentation, extraction and refining of *Aspergillus niger*, and the appearance was powdery microparticles.
- It contains highly active pectinase and glutathione, which can effectively decompose pectin and cellulose in grape skin tissue, reduce oxidation of grape juice and wine, releasing more flavor substances and protect the color.
- Improves free-run juice or wine yield.
- Angel clarificant CL-01 also has excellent clarification effect, which can improve the filtration of juice and wine.

EXPERIMENTAL RESULTS



Angel clarificant CL-01 can effectively improve juice yield, reduce turbidity.



PROTOCOL FOR USE

- Angel clarificant CL-01 is added to the grapes in the crusher or grape juice in fermentation tank.
- Angel clarificant Angel clarificant CL-01 is not sensitive to normal SO₂ addition, but it should avoid direct contact with SO₂ solution, so as not to affect its enzyme activity.
- Bentonite will have a negative impact on Angel clarificant CL-01, so it is necessary to avoid the simultaneous use of Angel clarificant CL-01 and bentonite.
- Dosage: 2.0 to 3.0 g/100 kg of grapes.
- Addition method: Dissolve with water or grape juice 10 times the weight of Angel clarificant CL-01 and add to the must.

Packaging and storage

- 500 kg*20/box.
- Stock in a cool and dry place. Use up as soon as possible once open.
- Shelf life is 36 months at the recommended storage conditions.