

ADJUVANT 92 POUDRE

Bentonite - Alginate

ADJUVANT 92 IS THE LATEST GENERATION FILMED DEPOSIT – EASY AND RAPID RIDDLING

CHARACTERISTICS

- ◆ **ADJUVANT 92 POUDRE** is a latest generation riddling adjuvant. It contains alginic and mineral colloids.
Alginic colloids trap the yeasts because their composition is close to those of certain constituents of the yeasts' cell walls. Mineral colloids make the mass of the deposit heavier and pack it. Each batch of each constituent is carefully controlled by entirely original tests.
- ◆ Once it is injected in the wine, **ADJUVANT 92 POUDRE** flocculates and collects all the particles of the cloudiness. Yeasts are energetically trapped in the flakes.
- ◆ When bottled on slats, **ADJUVANT 92 POUDRE** coats the glass to which it does not adhere and forms an isolating layer. The yeasts are contained in this layer and multiply.
After 4 months on slats, the deposit resembles a film that coats the glass along a width of 5 cm. This film rolls on the sides.
- ◆ Classical hand turning is of no use, and may even be harmful.
During riddling, **ADJUVANT 92 POUDRE** slides quickly towards the neck in a consistent manner and without leaving traces on the glass.
It is perfectly effective on stands, but its formula was developed for ultra-rapid riddling obtained by the GYROPALETE method, combined with the TSR 504.

COMPOSING

- ◆ **ADJUVANT 92 POUDRE** is prepared from several carefully selected bentonites and alginates.

DOSAGE

- ◆ 3 to 4 g of powder per hectolitre of wine to bottle for an average inoculation of 1 to 1.5 million cells per mL in the wine to be bottled.



INSTRUCTIONS FOR USE

- ◆ A, suspension must be previously prepared in distil or spring water.
 - 50 g of powder per litre of cold water (never use wine).
- ◆ Carefully mix with a rapid electric drill fitted with a propeller (2000 rpm), sprinkling the bentonite on the surface of the stirred water.
- ◆ Let it swell for about 12 to 24 hours and stir again.
- ◆ Use the liquid suspension at : 6 to 8 cL per hL of wine to be bottled.

- ◆ Dilute the solution again to 2 parts water before use.
- ◆ Separate the quantity of starter required for bottling and add it to the required quantity of adjuvant using a union. Maintain in contact for about 30 minutes.
- ◆ Then, incorporate the yeast + adjuvant mixture to the wine + liquor mixture. Mix thoroughly.
- ◆ Maintain stirring throughout bottling.

- ◆ **The liquid preparation must be used within 24 hours.**

PACKAGING

- ◆ 5kg bag – carton of 4x 5kg

STORAGE

- ◆ Full original sealed packaging, store in a dry and odourless environment, out of the light.
- ◆ Once opened, use quickly.

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