

FRESHPROTECT NEO™

CLARIFICATION - FINING OF MUSTS

Preventive and curative treatment of oxidase breakdown, reduction of bitterness and herbaceous notes

↓ OENOLOGICAL APPLICATIONS

FRESHPROTECT NEO™ is a non-allergenic formulation combining bentonite, PVPP and cellulose. It has been specially developed for use on must and wine.

This formula is specifically for:

- Musts which show sensitivity to oxidation
- Oxidised white wines. **FRESHPROTECT NEO™** removes the brown colour responsible for the visual oxidative tendency in white wines.

On musts as on wines, the presence of PVPP combined with cellulose significantly decreases bitter and herbaceous sensations. **FRESHPROTECT NEO™** also helps reduce protein instability in musts and wines.

↓ INSTRUCTIONS FOR USE

Mix **FRESHPROTECT NEO™** into 10 times its weight in cold water while stirring.

Leave inflate for 1 hour, mix and incorporate into the must or wine with a fining agent.

↓ DOSE RATE

- On must or white or rosé wines: 20 to 100 g/hL

The dosage depends on the degree of oxidation in the must or wine, caused by damaged fruit.

It is recommended to carry out preliminary trials.

↓ PACKAGING AND STORAGE

- 1 kg, 5 kg, 15 kg

Store in a dry, well-ventilated and odourless environment at a temperature between 5 and 25°C.

The optimal use-by date for **FRESHPROTECT NEO™** in its original packaging is indicated on the label.