IOC
Révélons votre différence

DATA SHEET

Qi FINE ™ MES

CLARIFICATION - FINING OF MUSTS

For fining musts and wines.
A truly innovative product: natural, biodegradable, non-allergenic and free from animal products.

ŒNOLOGICAL APPLICATIONS

Qi FINE ™ MES is a 10% liquid preparation, made up of chitosan, a derivative of chitin, featuring a high charge density and peerless speed of flocculation and sedimentation. Its action is synergistic with a pea protein, specifically selected for its high reactivity with phenolic compounds.

This liquid formulation has been developed for 2 purposes:

- Being immediately ready and easy-to-use (time-saving: no particular preparation needed).
- Providing particularly high technical quality including rapid flocculation and sedimentation through.

IMPLEMENTATION

Mix **Qi FINE ™ MES** in twice its volume of must or wine, then stir into the total volume of wine to be treated, via a fining connection or introducing it into the tank while being shaken.

Rack in the days following complete sedimentation of lees.

As QI FINE ™ MES settles naturally (does not contain any suspensive product), it needs to be re-homogenised before use. Just shake the can vigorously.

DOSAGE

- On white and rosé must:
  Free-run juice: 10 to 30 cL/hL
  Press juice: 20 to 50 cL/hL

Maximum recommended dose: 50 cL/hL

- On wine: 10 to 30 cL/hL

CHARACTERISTICS

- Chitosan from the *Aspergillus Niger* fungus.
- Select pea protein.

PACKAGING AND STORAGE

- 10 kg

To be stored in a dry, odour-free place, at a temperature of between 5 and 25 °C, away from air and light.
After opening, close the container properly; the product must be used within the following month.

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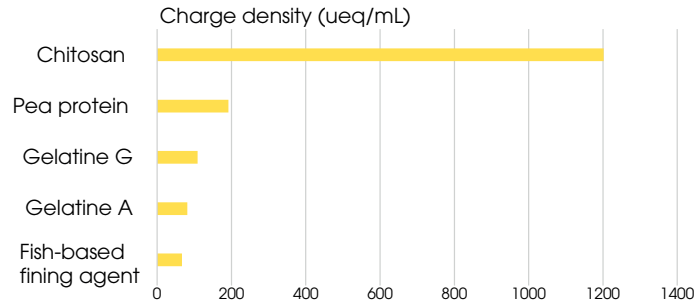
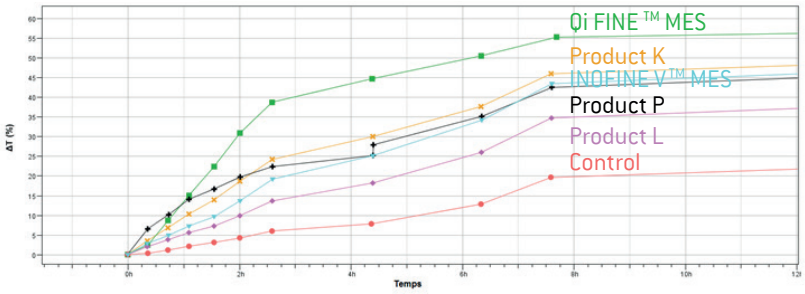
Qi FINE ™ MES, is a complex, chitosan- and pea protein-based liquid preparation featuring a high charge density that has significant capacity to agglomerate with particles and flocculate.



After analysing the charge density of our fining formulations, we use the Turbiscan® system which measures clarification quality parameters over time for each formulation.

Using a laser beam, we can, at any moment, measure the transmission of the liquid (hence its 'clarity') throughout the tube which contains it. The higher the transmission value, the greater the capacity of the fining to flocculate and therefore clarify the wine.

Mean value (Delta transmission)

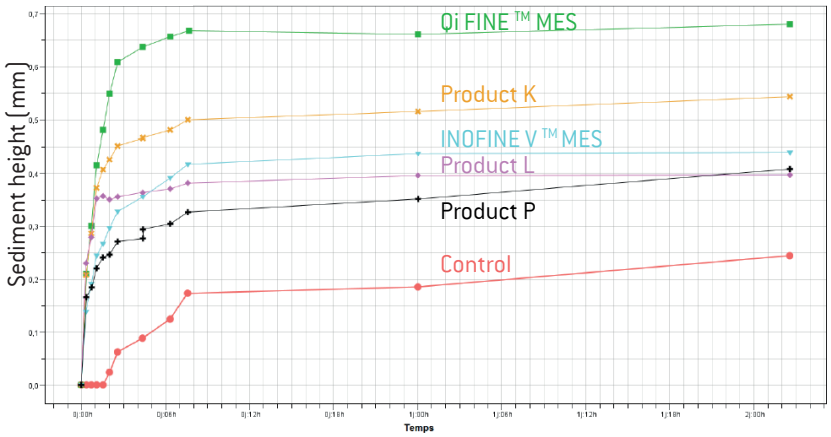


In this experiment, **Qi FINE ™ MES**'s behaviour shows swift capacity to flocculate as against other finings with a mean transmission value of 40%, in 3 hours, therefore visible to the human eye. Other finings require between 6 and 8 hours.

Bordeaux Rosé pre-bottling 2018

La hauteur de sédiment est corrélée à la valeur moyenne de transmission. Pour **Qi FINE ™ MES**, un sédiment de 0,6 mm traduit une bonne sédimentation et donc un bon tassement des lies de colles donnant lieu à moins de perte en vin.

Bordeaux Rosé pré mise 2018



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