



## FINING WINES

### For floatation clarification of white, rosé or red musts

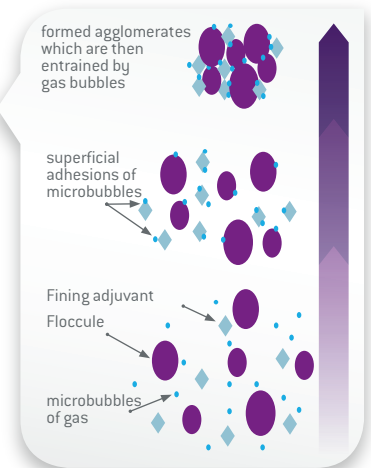
A truly original floatation additive: natural, biodegradable and non-allergenic, it contains no products of animal origin.

## ↓ OENOLOGICAL APPLICATIONS

Flotation consists of injecting gas bubbles into the must. The suspended particles cling to these bubbles where they are floated off and separated out. This process calls for the use of an additive that forms floccules through the aggregation of the particles and the pectins. It is also essential to add enzymes that, by breaking down the pectin bonds, reduce the must's viscosity and thus help the particles to float upwards.

**QiUP** is a biopolymer-based formula of vegetable origin with, in particular, chitin derivatives that have a very high surface charge at the pH level found in wine, and it is this that forms the floccules. It enhances the speed and performance with which the particles separate from the suspension, independently of the nature of the must and the type of floatation tank used.

**QiUP** provides a genuine alternative to the use of animal products such as gelatine.



## ↓ INSTRUCTIONS FOR USE

Mix the **QiUP** into 10 times its own weight of water in order to achieve a uniform suspension.

In use, the mixture needs to be stirred constantly. We strongly recommend the use of a dosing pump or a fining connection.

## ↓ DOSE RATE

- For white or rosé musts: 10 g/100 L (100 ppm)
- For red musts after thermovinification: 10 to 15 g/100 L (100 to 150 ppm)

## ↓ PACKAGING AND STORAGE

- 1 kg, 5kg

Once made up, the formula is to be used the same day.

Store in a dry place, free of odours, at a temperature between 10 and 25°C, protected from air currents and light.



**Use of Qi'UP at 10 g/100L with a red wine thermovinification must**

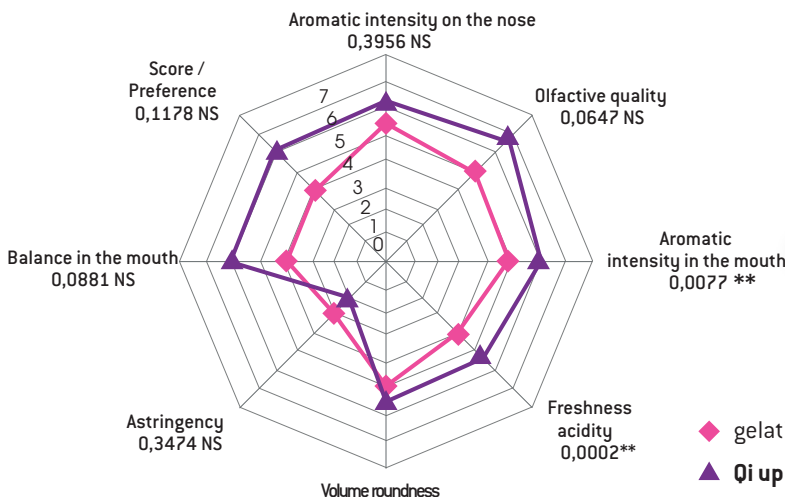
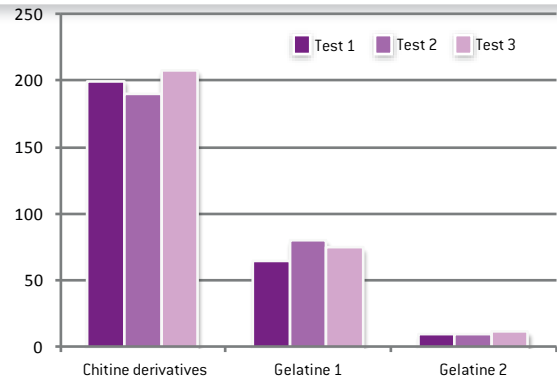


- Dense cake
- Floccule formation and floating off
- Wine must showing only sight turbidity

↘ **EXPERIMENTAL RESULTS**

The 'ionic demand' of chitin derivatives compared with two gelatines used for flotation. The principle behind this measurement is to quantify the surface charge on the colloids within a given matrix.

We can see that the chitin derivatives are highly charged in comparison with the gelatine. They therefore have a very significant ability to aggregate particles and thus form floccules. This is why the formula used for Qi Up provides a real alternative to animal-origin additives such as gelatine.



**Comparison between gelatine (60mL/100L of gelatine at 100g/L) and Qi'UP (10 g/100L) flotation using a rosé wine - Syrah - Grenache.**

The **Qi up** process is noticeably different due to its stronger aromatic intensity in the mouth and greater freshness.

*Analysis of Variance based on average sensorial descriptor values significant to \*\*\*0.1% - \*\*1% - \*5% - NS not significant*