

## Qi FINE™

### CLARIFICATION - FINING MUSTS

For fining musts and wines.

**A truly innovative solution: natural, biodegradable, non-allergenic and free of any product of animal origin.**

#### ↓ OENOLOGICAL APPLICATIONS

**Qi FINE™** is a combination of chitosan, a derivative of chitin with a high charge density and peerless flocculation and sedimentation speeds, and a pea protein, specifically selected for its strong reactivity with phenolic compounds.

Used for fining wines and musts, at settling or alcoholic fermentation stages, **Qi FINE™** is highly efficient for adsorbing polyphenolic compounds in the oxidation chain, correcting defects linked to bitterness and astringency in wines.

#### ↓ IMPLEMENTATION

Dissolve **Qi FINE™** in 10 times its weight of water to obtain uniform suspension.  
The preparation may be poured onto the must prior to or during fermentation, or into wine.  
Rack in the days following complete sedimentation of lees.

**Qi FINE™** is also compatible with flotation.

#### ↓ DOSAGE

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

#### ↓ CHARACTERISTICS

- Chitosan from the *Aspergillus Niger* fungus.
- Select pea protein.
- Presence of tartaric acid to optimize product efficacy and solubility. It is recommended to consult EU regulations with regard to the use of tartaric acid according to wine-growing regions.

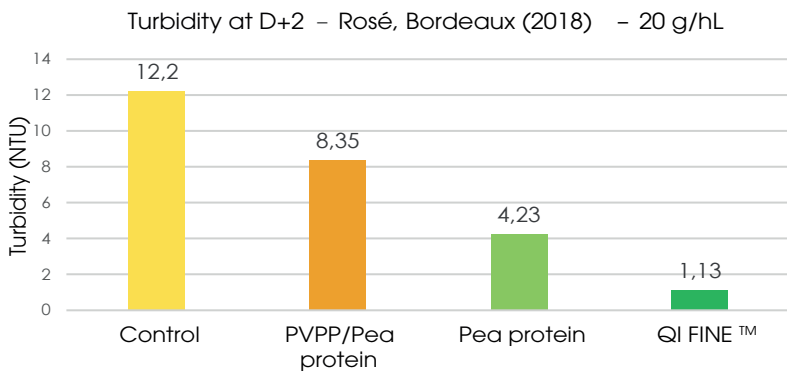
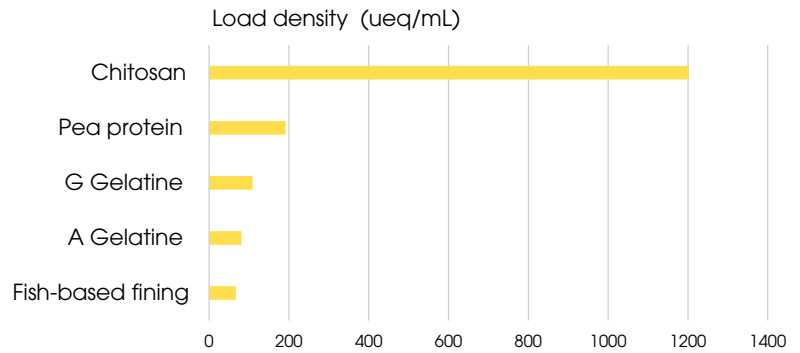
#### ↓ PACKAGING AND STORAGE

- 1 kg, 15 kg

To be stored in a dry, odour-free place, at a temperature of between 5° and 25°C, away from air and light. Once opened, the product must be used rapidly and once prepared the formulation is to be used within the day.

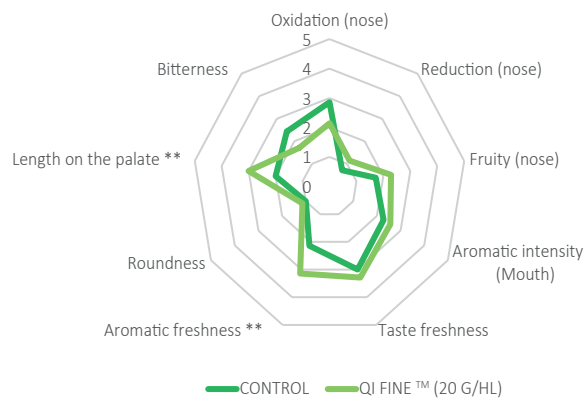
# Qi FINE™

➔ **Qi FINE™**, a complex preparation based on chitosan and pea protein has a high charge density, and consequently significant capacity to agglomerate particles and thus form flocks.



**Qi FINE™**'s high charge density ensures rapid and efficient clarification.

Chitosan's specific antioxidant action partly produced by the chelation of metal catalysts and the capture of free radicals enhances the capacity of the treated wines to preserve aromas, as well as reduce any tendency towards oxidative notes.



Sensorial profile – Comparison peas/Qi FINE™ (20g/hL) (2021)  
Colombar variety (white)