



LittoFresh® ChitoFlot

Liquid blend of phytoprotein and chitin-glucan for fining and flotation

Product description

LittoFresh® ChitoFlot is a liquid, SO₂-stabilised combination product consisting of phytoprotein and chitin-glucan for fining and flotation. LittoFresh® ChitoFlot enables quick and strong clarification during flotation and sedimentation. The flotation cake floats up quickly and can easily be separated from the clear must. Sedimentation time can be shortened, and the degree of clarification increased by fast flocculation.

Permitted according to EU Commission regulation (EC) 2019/934. Please observe the country specific regulation. Tested for purity and quality.

Dosage

To achieve the best clarification results during flotation or sedimentation, the must needs to be fully depectinized. Appropriate waiting times must be adhered to or a pectin test carried out. The container should be shaken before use, as the product may have separated slightly. LittoFresh® ChitoFlot is added direct to the must/wine. Care must be taken to ensure good distribution in the must.

Intended purpose	Dosage
Flotation or sedimentation of white and rosé must	100 - 200 mL/100 L
Clarifying and fining of white and rosé wine	50 - 200 mL/100 L
Clarifying and fining of red wine	100 - 200 mL/100 L

Preliminary laboratory tests are recommended to determine the optimum dosage in must/wine. The product temperature during use should be above 14 °C.

Storage

Store in a cool place. Packs, which have been opened should be tightly sealed and used as soon as possible.