



## Product description

FloraClair® is a purified plant-based protein. Analogical to animal-derived protein treatment agents (gelatin, casein, isinglass) it shows good reactivity towards tannic substances and sediment particles/suspended matter. After the treatment with FloraClair® wines, fruit juices, fruit wines, vinegars, tea extracts, etc. show a significantly improved turbidity/haze and colour stability.

FloraClair® is suitable for use in the production of halal- and kosher-certified foods. It is equally suitable to produce vegan foodstuffs. FloraClair® is free from animal-derived ingredients and non-GMO. It is non-allergenic and thus not subject to allergen labelling.

Fields of application of FloraClair® are:

- Clarification and stabilisation of fruit juices, fruit wines, wines, vinegar and fruit-based mixed beverages
- Pre-clarification of musts
- Tannin correction and reduction of oxidized yellowish/brownish colourations in fruit juices, fruit wines and wines

## Dosage

Determine by pretests the necessary dosage amounts for clarification, stabilisation or taste harmonisation. The result depends on temperature, degree of turbidity and pH-value.

Typical additions are:

	Must [g/100 L]	Wine/Fruit wine [g/100 L]	Fruit juice [g/100 L]
Clarification	5 - 20	5 - 20	10 - 40
Flotation	10 - 15	-	-
Slight tannin correction	-	10 - 20	10 - 20
Reduction of yellowish/brownish colouring	-	10 - 15	20 - 60



For better sedimentation Tannivin® Galléol and a bentonite suitable for beverage treatment can be added as reaction partner. The required FloraClair® amount for several working days can be prepared in advance since, under normal conditions, the plant protein has good microbiological stability.

## Storage

FloraClair® must be protected against foreign odours, moisture and light. Reseal opened packagings immediately and tightly.