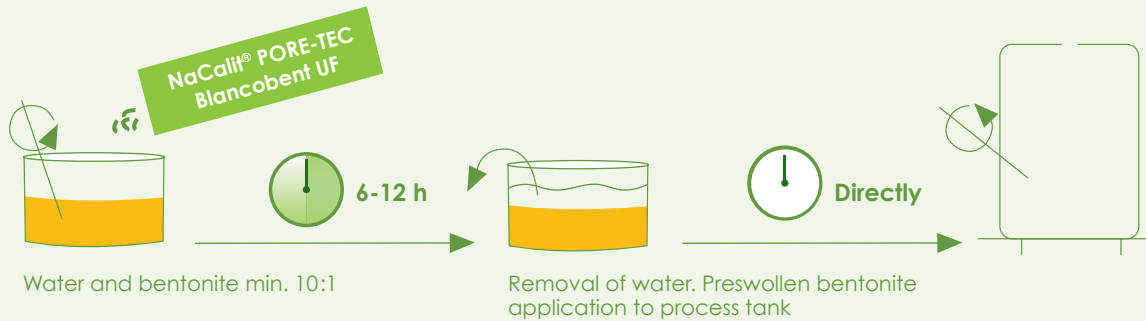


# Overview stabilisation agents: cider & fruit wine

	Product	Description	Application	Dosage [g or ml/100 L]
Fining and stabilisation	NaCalit® PORE-TEC	Na-Ca bentonite for beverage treatment	Effective protein fining in juices, cider, fruit wines and extracts	100 - 200
	Blancobent UF	Special bentonite, free from larger particles	In-line stabilisation in crossflow-filter plants	50 - 80
	Erbigel® Liquid	Liquid gelatin	Polyphenol adsorption in ciders, fruit wines, tea based beverages, etc.	25 - 100
	Blankasil®	Special acidic silica sol	Special silica sol for strongly acidic beverages, e.g. from berries	50 - 250
	Klar-Sol 30	Alcaline silica sol for beverage treatment	Complexation of yeast protein and excess gelatin	50 - 250
	FloraClair®	Plant protein for fining/clarification	Polyphenol adsorption, suitable for halal, kosher and vegan products	10 - 40
	Ercarbon SH	Activated carbon for polyphenol adsorption	Sensory harmonisation, e.g. of cider	30 - 100
	Kadifit	Potassium disulfite, powder	Protection against oxidation & microbiological stabilisation	5 - 25
	Solution Sulfureuse P18	Liquid SO <sub>2</sub> , 18 % SO <sub>2</sub>	Protection against oxidation & microbiological stabilisation	5.5 - 55

## Bentonite preparation



# Overview stabilisation: cider & fruit wine

	Product	Description	Application	Dosage [g or ml/100 L]
Sensory evaluation	Gerbinol® Super	Isinglass, casein & mineral adsorber	Targeted polyphenol reduction in red fruit wines	10 - 30
	SensoVin®	Gelatin, casein, PVPP & silicate active substances	Bitterness reduction in cider & perry	10 - 30
	Gerbinol® CF	Compound based on gelatin, isinglass & mineral adsorber	Targeted reduction of bitterness, casein-free	10 - 30
	Granucol® FA	Granulated activated carbon	Reduction of browning and mouldy taste - polyphenol reduction in general	30 - 120
	HydroGum	Liquid arabic gum (E 414)	Taste harmonization, preventive against cloudiness/crystal precipitation	10 - 100
	Boerovin	Biologically produced L(+)-lactic acid	Natural acidifier E 270	
Type formation	OakyVin AM/AH	American oak chips, heavy and medium toasted	Enhanced mouthfeel and expanded aroma spectrum	
	OakyVin FM/FH	French oak chips, heavy and medium toasted	Enhanced mouthfeel/aroma profile: barrel maturation	
	Tannivin® Galléol	Fully hydrolyzable tannin from oak galls	Beverage fining and flavour rounding-off (English cider style)	3 - 20
	Tannivin® EH	Purified oak wood tannin	Beverage fining and taste harmonization	3 - 20
	Tannivin® Structure	Oenological quebracho tannin	Improves structure and protection against oxidation	3 - 20

