



ANTIOXIN FJ

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 Antioxidant of ciders and juices



→ TECHNICAL DESCRIPTION

Antioxin FJ is a strong antioxidant reducing to a minimum or completely eliminating the oxygen present in fruit juices and ciders. During the bottling stage, it also acts on the oxygen present in the bottle neck. It protects juices and ciders from oxygen: thanks to the optimal formulation of its constituents, **Antioxin FJ** ensures, besides the oxygen elimination, also a prolonged oxidasic protection of fruit juices and ciders for at least 2 years.

It substitutes to advantage the treatment with ascorbic acid, as it has a stronger action towards oxygen and eliminates the need of SO₂ additions to prevent alterations caused by the easy oxydation of ascorbic acid into dehydroascorbic acid.

The addition of **Antioxin FJ** at the dose of 200-250 g/ton into the apple in the stage of milling prevents the very strong oxidations of the juice pulp before the juice extraction. This grants the obtainment of ciders with a more vivid and less intense colour, with a finer aroma.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Potassium metabisulfite, L-ascorbic acid.

→ DOSAGE

Pear ciders and juices: the suggested dosage is 10-20 g/hL.

Grape, ananas, apple, orange, lemon and grapefruit juices, concentrated juices, dehydrated juices: the suggested dosage is 2 g/hL.

Alcoholic and aromatised beverages based on grapes or apples: the suggested dosage is 10-30 g/hL.

The suggested dosage is in accordance with the limits required by the legislation about additives.

→ INSTRUCTIONS FOR USE

The utilization of **Antioxin FJ** is suggested just after the fermentation and anyway before bottling. Its utilization is also possible during the final filtration stage, avoiding the contact of the product with air when introducing it into the juice or cider.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

1 kg net packs.

