



# CHITOCCEL Must

Targeted stabilising treatment and fault corrector for white wine vinification



## → TECHNICAL DESCRIPTION

**Chitocel Must** is a product based on chitosan, gallic and proanthocyanidin tannins, yeast hulls and autolysates with naturally occurring glutathione.

Chitosan is a natural polysaccharide of fungal origin (*Aspergillus niger*), which reduces and, in certain cases, eliminates unwanted microbial load. It is active against acetic and lactic acid bacteria, yeasts in general, and *Brettanomyces*. It acts by degrading the cell walls of yeasts and bacteria that may be present in the medium, causing them to be denatured. It thus plays a key role in the prevention and treatment of contamination due to lactic acid bacteria and is an aid in facilitating work in the cellar. It has an inhibiting action on acetic bacteria, assisting in obtaining wines with low volatile acidity levels.

**Chitocel Must** is used in white wine vinification. Chitosan and Gallic tannin work in concert and carry out the same action as SO<sub>2</sub>.

**Chitocel Must** due to its antimicrobial action, is an excellent alternative to SO<sub>2</sub> and makes it possible to obtain wines that are stable from a microbiological standpoint, in line with the needs of the market, which has been demanding products with increasingly lower sulphite levels. Where SO<sub>2</sub> tends to combine more rapidly than in dry wines in wines with residual sugar content, it acts in synergy with the additive.

**Chitocel Must**, includes glutathione from yeast derivatives in its complex composition, which assists the antioxidant action of the product.

**Chitocel Must** may also help to reduce the content of heavy metals such as iron, lead, cadmium and copper, thus preventing ferric casse and copper casse, and reduce potential contaminants such as ochratoxin due to the synergy with yeast hulls and tannins.

**Chitocel Must** may have a clarifying action due to the simultaneous and synergistic presence of chitosan and tannins, and even counteract protein instability.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Chitosan derived from *Aspergillus niger*, yeast cell walls, yeast autolysates, gallic and proanthocyanidin tannins from Acacia

## → DOSAGE

In musts, mainly alcohol pre-fermentation. 15 to 40 g/hL as appropriate

## → INSTRUCTIONS FOR USE

Dissolve the dose in the must and add it to the mass during pump-over.

## → STORAGE AND PACKAGING

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

1 kg net packets in boxes of 5.

