



K-FLOT

Flotation fining agent enriched with chitosan



→ TECHNICAL DESCRIPTION

Flotation has revolutionized white winemaking. The ease of obtaining clear musts - ideal for fermentation and optimal expression of organoleptic characteristics - has become essential for quality white vinification.

However, the market increasingly demands wines made without animal proteins, which have traditionally been effective for flotation.

Alternative adjuvants to animal gelatins have, in some cases, performed well during clarification, while, in situations where grape quality or technological factors complicate the process, results have not always met expectations.

For this reason, AEB has long been committed to improving flotation by developing alternatives to animal proteins. **K-FLOT** is the answer to this need.

Extensive studies have demonstrated that, particularly in discontinuous flotation systems, the synergy between chitosan, pea and potato-derived proteins, and specific yeast hulls can achieve clarity levels equivalent to those obtained using animal gelatins.

K-FLOT is a powder product that is easy to prepare in 10 parts water, after a brief homogenization. It can be dosed using the appropriate flotation pump.

Excellent results have been obtained by splitting the dose: half added to the tank and the other half in-line during flotation. The recommended dosage of **K-FLOT** varies depending on grape type and ranges from 10 to 40 g/hL.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Vegetable proteins (pea and potato protein), chitosan and yeast hulls.

→ DOSAGE

From 10 to 40 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve **K-FLOT** in 10 parts water. Add 50% to the tank and 50% in-line.

→ STORAGE AND PACKAGING

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

5 kg net bags.

