

QiUP XC

FINING

For floatation of white, rosé or red juices

A truly original floatation additive: natural, biodegradable and non-allergenic, it contains no products of animal origin.

ENOLOGICAL APPLICATIONS

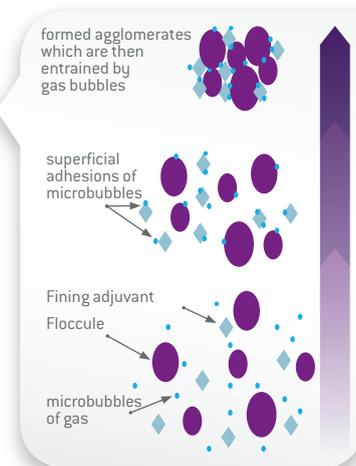
Floatation is based on the formation of hydrophobic floccules formed through the interaction of solid particles in the juice and of floatation key adjuvants. These floccules are able to form an adhesive relationship to micro-bubbles of gas. The floccules, with attached and embedded carrier gas micro-bubbles, have a lower density than the juice and consequently float.

The juice must be in a pectin negative status post enzyme treatment for effective separation by floatation. The confirmation of pectin status is by a simple & rapid test based on low cost reagents. It is usually the case that standard rate additions of pectolytic enzyme will deliver pectin in the juices.

QiUP XC is a biopolymer-based formula of chitin derivatives that have a very high surface charge at the pH level found in wine, and it is this that forms the floccules. It enhances the speed and performance with which the particles separate from the suspension, independently of the nature of the juice and the type of floatation technique used.

QiUP XC provides a genuine alternative to the use of animal products such as gelatine.

QiUP XC can be used in conjunction with **Bent'Up** (bentonite suitable for floatation) to help for a better clarification.



INSTRUCTIONS FOR USE

Mix the **QiUP XC** into 10 times its own weight of water in order to achieve a uniform suspension.

In use, the mixture needs to be stirred constantly. We strongly recommend the use of a dosing pump or an inlet fitting.

DOSE RATE

Establish the appropriate rate of adjuvant use with a quick laboratory trial using a "Minifloat" cylinder

- For white or rosé musts: 3 to 10 g/100 L (30 to 100 ppm)
- For red musts after thermovinification: 10 to 15 g/100 L (100 to 150 ppm)

PACKAGING AND STORAGE

- 1 kg

Once made up, the formula is to be used the same day.

Store in a dry place, free of odours, at a temperature between 10 and 25°C, protected from air currents and light.