

CLARIFIANT VB

CLARIFIANT VB is a liquid fish-based fining agent in gel-form, formulated for fining and clarification of dry and sweet white wines and rosé wines, particularly ensuring perfect brilliance.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.

In accordance with the current EU regulation n° 2019/934.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

- **CLARIFIANT VB**'s formulation enables immediate usage with no prior preparation.
- For wines showing bitterness, **CLARIFIANT VB** enables the elimination, by flocculation, of the polyphenols which are responsible for this character, while respecting organoleptic qualities.
- In the case of viscous wines (sweet white wine types derived from botrytised harvests), **CLARIFIANT VB** improves filterability by acting on gums and mucilages.
- For wines rich in colloids, **CLARIFIANT VB** ensures rapid flocculation of haze inducing particles.
- **CLARIFIANT VB** reduces the risk of wine browning.
- **CLARIFIANT VB** is also suitable for use in other beverages (beer, cider,...).

PHYSICAL CHARACTERISTICS

Aspect	gel	Taste, odour	fresh milk product
Colour	white / cream	Solubility	soluble in water

CHEMICAL ANALYSIS

Ashes (% of dry product)	≤ 2	Lead (ppm).....	< 2
Total nitrogen (% of isinglass)	> 14	Mercury (ppm)	< 1
SO ₂ (g/L).....	5 ± 1	Arsenic (ppm).....	< 1
pH	4.0 ± 0.5	Iron (ppm).....	< 40

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

CLARIFIANT VB reduces overfining.

Combining **CLARIFIANT VB** with **SILIGEL** favours sedimentation and improves lees settling.

DOSAGE

- Treatment dosages are previously specified by laboratory testing.
- Recommended dosages: 100 to 150 mL/hL. 10 mL of **CLARIFIANT VB** contains 0.2 g of fish-based fining agent.



LAFFORT

l'œnologie par nature

IMPLEMENTATION

Shake well before use. Incorporate the **CLARIFIANT VB** progressively into the wine to be treated during a homogenising pump-over. To facilitate and optimise incorporation, it is recommended to dilute the quantity of **CLARIFIANT VB** in 3 to 4 times its weight in water and to incorporate this into the wine using an **OENODOSEUR**.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature (in frost-free conditions), in its original, unopened packaging.
- Optimal date of use: 18 months.

PACKAGING

5 kg bottles.

