

FLOWPURE™

Selective vegetal fibers. For the reduction of pesticide residues and ochratoxin A levels in wine and musts.
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

FLOWPURE™ is a processing aid based on purified and micronised plant fibers. The specificity of the fiber makes it possible to reduce the number and the level of undesirable substances present in wine, such as pesticide residues and ochratoxin A. Simple to implement, FLOWPURE™ is used in a precoat filtration.

OENOLOGICAL APPLICATIONS

- Selection of raw material associated with a process of purification and micronisation. This gives the plant fiber FLOWPURE™ specific adsorption properties for pesticide residues and ochratoxin A.
- Insoluble powder in wine with a particle size distribution between 5 and 150 µm.

PHYSICAL CHARACTERISTICS

Aspect	Powder	Color	Brown
Wet density (g/L)	800	Permeability (Darcy)	1

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity (%)	< 8	Lead (ppm)	< 5
Ashes (%)	< 1	Arsenic (ppm)	< 1
Viable microorganisms (CFU/g)	< 3.10 ⁴	Copper. (ppm)	< 25
<i>E. coli</i> (/g)	None	Mercury (ppm)	< 1
<i>Salmonella</i> (/25g)	None	Iron (ppm)	< 100
Yeast (CFU/g)	< 10 ³	Cadmium (ppm)	< 1
Molds (CFU/g)	< 10 ³		

PROTOCOL FOR USE

IMPLEMENTATION

FLOWPURE™ is used on wines/musts prepared for filtration to limit the risk of fouling.

During a precoat filtration:

1. Apply the first layer of white Kieselguhr 500 to 700 g/m².
2. Apply FLOWPURE™. The dose is determined in accordance to the filterable volume and must not exceed a dose of 1.5 kg/m² of the filtering surface and 200 g/ hL of wine.
3. Above FLOWPURE™ apply the final layer of Kieselguhr 500 to 700 g/m² with a minimum permeability of that of FLOWPURE™ (to avoid fouling).
4. Rinse the precoat.
5. Filter the wine under the classical precoat filtration conditions.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 2 years.

PACKAGING

- 5 kg bags.

