

Qi'UP XC™

CLARIFICATION - FINING OF MUSTS

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.



OENOLOGICAL 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.

For this technique to be successful, the must must first be depectinised with MYZYM READY'UP TM (2 to 4 mL/hL). Confirmation of the status of a juice that is negative to the pectin test is achieved by adding ethanol to the must, a simple and inexpensive test.

Qi'UP XC™ is a formulation based on biopolymers derived from chitin, free from allergens and synthetic products. It offers a genuine alternative to the use of animal products such as gelatine.

Qi'UP XC™ is characterised by a high surface charge density at the pH of the wine, which gives it a high affinity and reactivity towards particles in suspension and therefore rapid flocculation.

Qi'UP XC™ optimises the aromatic potential of wines by reducing the concentration of oxidised and oxidisable phenolic compounds in the juice.

Qi'UP XC™ can be used in conjunction with BENT'UP™ (bentonite suitable for floatation) to help for a better clarification.



INSTRUCTIONS FOR USE

Mix the Qi'UP 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.



CHARACTERISTICS

Chitosan from the *Aspergillus Niger* fungus.



DOSE RATE

- For white or rosé musts: 2 to 6 g/hL
- For red musts after thermovinification: 5 to 10 g/hL
- Maximum recommended dose: 10 g/hL

It is recommended that the appropriate dosage of Qi'UP XC™ to be added is established by a quick pre-test in the cellar using the "Minifloat" cylinder.



PACKAGING AND STORAGE

- 1 kg and 15 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.