

Description	Colloidal stabilizer.
Composition	Natural product composed of rhamnose polysaccharides and glucuronic acid.
Technical specifications	<ul style="list-style-type: none"> ➤ Very high molecular weight ➤ Exclusively of plant origin <p>For professional oenological use in compliance with EEC/EU Reg. N°934/2019 and International Codex OIV.</p>
Applications	<p>It increases smoothness and sweetness in wines with low glycerine content, giving roundness to wines where residual sugar is not desired (e.g. red wines bottled without microfiltration). Indicated for stabilising the colour of red wines. Blocks slight protein instability; improves the structure of wines with low extract. To be used in line or immediately before bottling. Recommended dosage: white wines 20-35 g/hl, red wines 25-100 g/hl. Also available in sterile liquid form: Flix Liquid Plus</p>
Preparation mode	<p>It can be dissolved directly in wine or in water at 30 - 50°C in a ratio of 1:10 at the time of use. Follow the instructions on the sheet: Retinex and Flix: general rules for correct use.</p>
Packages	1 kg, 5 kg and 25 kg bags.
Shelf life and storage	<p>Keep in a cool, dry place away from light. Shelf life: as stated on the label.</p> <p>GMOs free in compliance with EEC/EU Reg. n. 1829/2003 and EEC/EU Reg. n. 1830/2003 and subsequent amendments. Allergens free in compliance with EEC/EU Reg. n. 1169/2011 and subsequent amendments.</p>