

<b>Description</b>	Liquid colloidal stabilizer.
<b>Composition</b>	Natural product composed of rhamnose polysaccharides and glucuronic acid.
<b>Technical specifications</b>	<ul style="list-style-type: none"> <li>➤ Very high molecular weight</li> <li>➤ Exclusively of plant origin</li> <li>➤ Concentration 25%</li> </ul> <p>For professional oenological use in compliance with EEC/EU Reg. N°934/2019 and International Codex OIV.</p>
<b>Applications</b>	<p>Increases smoothness and sweetness in wines with low glycerine content; gives 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. Recommended dosage: white and red wines 40-400 g/hl.</p>
<b>Preparation mode</b>	<p>Add with dispenser directly into the bottling line. Follow the instructions on the sheet: <b>Retinex and Flix: general rules for correct use.</b></p>
<b>Packages</b>	10 and 25 kg cans.
<b>Shelf life and storage</b>	<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>