

FORMULE 1 CF

**Additive specific for the preparation of musts and wines.
Prevents and erases oxidation.**

CHARACTERISTICS

FORMULE 1 CF (casein free) prevents and removes oxidation and bitterness. **FORMULE 1 CF** combines the properties of PVPP and microcrystalline cellulose, whose performances are considerably improved thanks to a particular agglomeration and softening technique. Granulation is both regular and homogenous, with very few fine particles. Clusters form a large number of interstices and thus an optimised physical adsorption surface. This all contributes towards reducing **FORMULE 1 CF** dosages.

ENOLOGICAL PROPERTIES

- Selectively adsorbs the oxidizable and oxidized tannins;
- Removes bitter and harsh flavors;
- Prepares the clarification of wines;
- Protects the organoleptic qualities of the wines;
- Refreshes slightly oxidized wines during late bottling;
- Traps residues present in the harvest.

FORMULE 1 CF: the essential complement in the settling operation.

APPLICATION FIELD

FORMULE 1 CF is suitable both for white musts, rosé juices and red grapes.

Usage on musts of sound or little spoiled harvest, during must settling.

Directly incorporate **FORMULE 1 CF** into the juice, stir for 20 to 30 min ; then, incorporate enzymes for must settling into white and rosé wines from direct pressing.

Usage on white and rosé musts from spoiled harvests

FORMULE 1 CF works quickly and allows the improvement of the sanitary state of a spoiled harvest. Incorporate **FORMULE 1 CF** into either the harvest or after pressing, then apply the usual techniques and additives (**LYSIS UC, VINIFICATEURS...**).

Usage on red musts from spoiled harvests

On reds and bled rosés, incorporate **FORMULE 1 CF** into the grapes in the crusher or in the juice, leave in contact during the duration of fermentation or maceration. In the fermenting vessel, apply the usual techniques (**LYSIS COULEUR, VINIFICATEURS**).

Usage on slightly oxidized wine before bottling

Incorporate **FORMULE 1 CF** into the wine 24 hours before filtration.

APPLICATION RATE

15-50 g/100 L on must or wine according to the degree of oxidation.
30-70 g/100 L on grapes.

To refresh wines before bottling, 10 to 15 g/100 L, 24 hours before filtration.

Maximum application rate according to current European regulations: 400 g/hl

INSTRUCTIONS FOR USE

Direct use, without preparation, on must and wine;
FORMULE 1 CF can also be used for continuous dosing before a diatom filter.

Precaution for use :

For oenological and specifically professional use.
Use according to current regulation.

INGREDIENTS

Polyvinylpolypyrrolidone (20%), Arabic gum E414, Food cellulose

PACKAGING

packaged in 1 and 5 kg bags.

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free.
Once open: use quickly.
Best used before BLUB date written on package

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