

Alea CELL



COMPOSITION

Homogeneous blend of cellulose fibers (100%).

GENERAL CHARACTERISTICS

Appearance: white-colored powder.

ALEA CELL possesses suspending and detoxifying characteristics. In fermenting musts, it is able to adsorb and thus remove medium-chain fatty acids (particularly C₈, C₁₀) and their esters, molecules that have been identified as being responsible for inhibition processes against yeasts and thus promoting fermentation arrests. It acts as a suspending agent for yeasts.

APPLICATIONS

In fermentation to improve the fermentation course

- During stops in fermentation
- In mousse setting

RECOMMENDED DOSAGES

10 to 20 g/hl in fermentation and fermentation stops.

MODE OF USE

Disperse **ALEA CELL** in water or must at a ratio of 1:10. Homogenize thoroughly and add to the mass to be treated preferably with Venturi tube or metering pump during pumping over.

PACKAGES AVAILABLE

Bag 1 kg 10 kg bag

STORAGE CONDITIONS

Unopened package: store in a cool (temperature below 25°C), dry and ventilated place.

Open package: close tightly and store as indicated above.

Exclusively for oenological and professional use - Reg. (EU) 2022/68

Product obtained from raw materials in accordance with O.I.V. International Oenological Codex

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Capitale sociale € 40.000,00 i.v.

