

# Aleaclar NATUMIX



## COMPOSITION

Pea protein obtained through natural extraction (from non-genetically modified peas), Silica Gel.

## GENERAL CHARACTERISTICS

Appearance: homogeneous white-beige powder

**ALEACLAR NATUMIX** is an **ALLERGEN-FREE** complex clarifier, which combines the positive properties of its components to implement selective adsorption against the main substances responsible for phenolic (catechins and leucoanthocyanins) and protein instability.

## APPLICATIONS

In fermenting musts, treatment with **ALEACLAR NATUMIX** assists flotation and sedimentation processes. In white and rosé musts, the action of plant proteins allows selective adsorption of oxidized and oxidizable fractions, contributing to organoleptic improvement of the product.

The use of **ALEACLAR NATUMIX** on wines after alcoholic fermentation ensures, thanks to the synergistic action of pea proteins and silica gel, a selective cleaning of unstable wine components, eliminating phenolic fractions susceptible to oxidation during normal racking and wine processing and contributing to a harmonization of the tannic structure.

**ALEACLAR NATUMIX** provides high sedimentation and lees compaction rates, ensuring lower wine losses and consequent economic savings.

## RECOMMENDED DOSAGES

20 to 200 g/hl in musts and in refermentation. 10 to 100 g/hl on wines.

## MODE OF USE

Disperse **ALEACLAR NATUMIX** in cold water at a ratio of 1:10, homogenize thoroughly but slowly to reduce foaming, and add to the mass to be treated with a Venturi tube or metering pump during a reassembly.

## PACKAGES AVAILABLE

500 g 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**

**Product suitable for the production of Organic Wines, according to Reg. (EC) 834/2007, Reg. (EC) 889/2008,**

**Reg EU 2018/848, Reg EU 2021/1165 and D.M. 8 May 2018**

**Inspection body authorized by MiPAAF: IT-BIO-004**

**Controlled Operator No. 48194**

Via Sandro Pertini, 12  
40062 Molinella (BO) - ITALIA  
Tel. +39 051 88 7052  
+39 346 58 33 882  
info@alea-evolution.com  
alea-evolution@pec.it  
alea-evolution.com  
CF - P.IVA 02944251202  
Cod. REA BO-479327  
Capitale sociale € 40.000,00 i.v.

