

THE POWER OF NATURE®



FERMENTATION TECHNOLOGY & OENOLOGY

INTERNATIONAL BESTSELLER!



✓ multifunctional
✓ efficient
✓ sustainable

All-Rounder ClearUp BIO

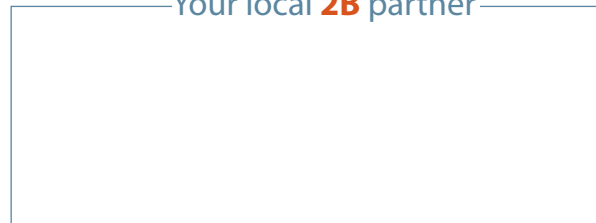
Main Applications

- ▶ Removal of undesired phenolics in juice and wine.
- ▶ Full vegan alternative as a replacement of casein, albumin, gelatin, silica based fining products and products, that include micro plastic (PVPP).

Additional Applications

- ▶ Binds many pesticide residues and myco-toxins that otherwise cause inhibitory and reductive effects during fermentation
- ▶ Helps to cure defects in colouring in white wines, Blanc de Noirs and rosé wines.
- ▶ Binds fatty acids during fermentation to create more favourable environment for inoculated or natural yeast in difficult conditions.
- ▶ Ideal for increasing the internal surface in heavily pre-clarified juices, e.g. after flotation.

Your local **2B** partner



Phone: +49 7667-96690-50
Email: info@2BFermControl.com
Web: www.2BFermControl.com

www.2BFermControl.com

1 ClearUp BIO Multifunctional Vegan Fining Tool for Juice and Wine



© 2B FermControl 06/2022 - Subject to technical changes, errors and printing errors: (ENGL)



ClearUp BIO

Packing units:
1 kg / 5 kg / 100 kg

Ingredients:
organic yeast cell walls



www.2BFermControl.com

Benefits for Winemakers*

- ▶ Reduces bitter phenolics
- ▶ Removal of undesired contaminants
 - e.g. *Spray residues*
 - *Mycotoxins*
 - *Fatty acids*
- ▶ Reduces phenols
 - *4-EG, 4-MG (smoke taint), 4-EP*
 - *Polyphenols*
- ▶ Supports flotation by coagulation
- ▶ Promotes sedimentation process
- ▶ Combination with active carbon and/or bentonite
- ▶ Adjustment of internal surface



Dosage

APPLICATION	DOSAGE
Preliminary must sedimentation, reduction of contaminants	20 – 40 g/hl
To increase the internal surface	10 – 40 g/hl
Sluggish or stuck fermentations	30 – 40 g/hl
Colour correction	10 – 40 g/hl
To absorb off-flavors and odour defects	10 – 30 g/hl
Other applications	To be defined after trial

NTU-Management by using ClearUp BIO

Adding ClearUp BIO in clarified juice	NTU increase depending on juice-treatment, temperature, shape of the tank
10 g/hl	25 – 50
20 g/hl	50 – 75
30 g/hl	75 – 100
40 g/hl	100 – 125

Practical Application

- ▶ Suspend the recommended dose of ClearUp BIO completely in juice or wine.
 - use 10 liters of juice/wine for 1 kg.
- ▶ When added in juice or wine, make sure the suspension is well mixed into the tank, e.g. by pumping or stirring.
- ▶ Contact time for polar- and non-polar-binding should be min. 1 – 2 hours.
- ▶ Recommended max. waiting times:
 - Hydrophilic, polar-binding
48 h – max. 5 days
 - Hydrophobic, non-polar-binding
max. 24 h
- ▶ Easy and selective removal of ClearUp BIO by filtration or racking after sedimentation.

