

ClearUp BIO – Our all-rounder:

ClearUp BIO is surprisingly versatile. Independent studies have identified two groups of applications.

The **main application** is the replacement of microplastics such as PVPP or other animal- or silica-based fining products for the removal of undesired phenols from juice and wine.

The **newly discovered applications** include specific fining for the selective removal of undesired substances that have been very difficult to remove from juice and wine.

Furthermore, ClearUp BIO also serves as a highly efficient absorbent for fermentation-inhibiting substances in in juice and wine.

For correct application of the fining with ClearUp BIO in accordance with good manufacturing practice, 2B provides specific application advice for the two groups of application areas.

See the 2B library at www.2BFermControl.com

The correct order of additions, timing and contact time are extremely important for achieving the desired results.

The application of ClearUp BIO does not negatively interact with enological enzymes. It settles rapidly like PVPP and is absolutely sensory neutral.

Note: Abstract thesis study by Simone Maurer (M. Sc.) 2013. Download at www.2BFermControl.com

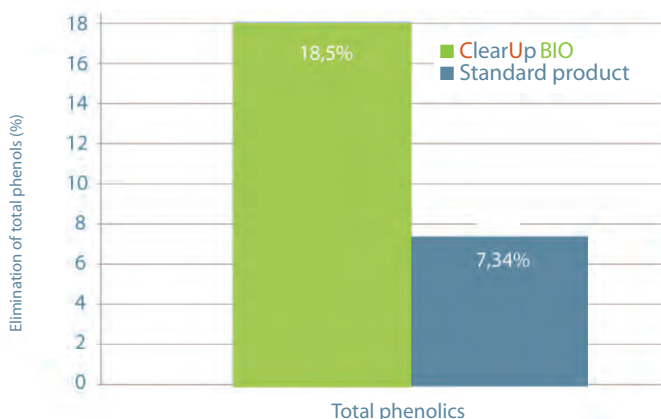
Main applications:

- ▶ **Removal of undesired phenolics in juice and wine.**
- ▶ **Free from any micro plastic such as PVPP.**
- ▶ **Full replacement of casein, albumin, gelatin, and silica based fining products.**
- ▶ **Absolutely allergen free, first certified organic and vegan compatible fining add in the market.**
- ▶ **Improves the sensory of wines from stressed ferments.**

Additional new applications:

- ▶ First organic and vegan fining tool.
- ▶ Can reduce sulphur off-flavours in young wines.
- ▶ Can reduce the content of volatile phenolics (e.g. by Brettanomyces) notably such as 4-EG and 4-EP.
- ▶ Binds many pesticide residues and mycotoxins with inhibitory effects on fermentation.
- ▶ Ideal for increasing the internal surface in heavily pre-clarified musts, e.g. after flotation.

Elimination of total phenols from white wine



Elimination of fatty acids from white wine

