FINING PRODUCTS

KTS® FLOT

A combination of plant protein and chitin derivatives for optimised fining.

An alternative to animal glues and PVPP

For static use and in flotation

For white, rosé or red must obtained from thermovinification, and for wine.

GOOD TO KNOW!

Fining practices are changing and for technical, regulatory or economic reasons, winemakers are increasingly turning to **alternatives to animal glues or PVPP**.

The use of chitosan has been validated by the OIV for several oenological applications, including clarification. Launched in 2015 after several years of research on **the combination of this active ingredient with plant protein**, **KTS® FLOT has** since become a **MARTIN VIALATTE® best-seller** for its effectiveness in flocculation and speed in clarification.

OENOLOGICAL GOALS

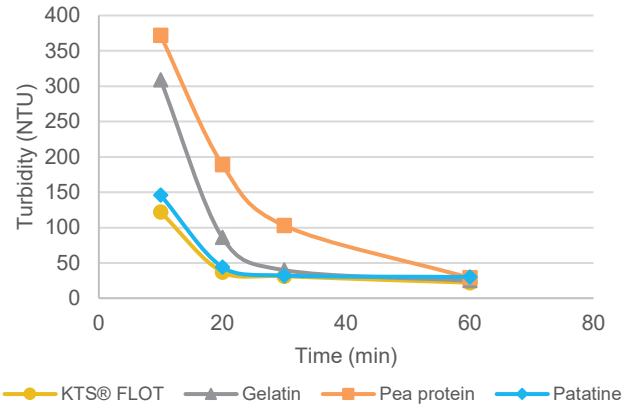
- Fast, effective clarification: optimising the turbidity/time ratio
- Settle the lees cap for easier racking and to save must
- Organoleptic signature: correct bitterness and harshness - reinforce fruity, fresh and full-bodied sensations in the mouth
- Prevent oxidation: eliminate oxidised and oxidisable polyphenols. Impact on OD420 (yellow tint) and OD320 (quinones)
- Find an alternative to animal glues or PVPP to manage bitterness

TEST RESULTS

CLARIFYING EFFECT: IMPACT ON TURBIDITY

KTS® FLOT ensures fast, optimum settling of lees, even at low doses.

Monitoring of static turbidity as a function of time, of white musts treated with different liquid glues at the same dose of 7.5 cl/hl.



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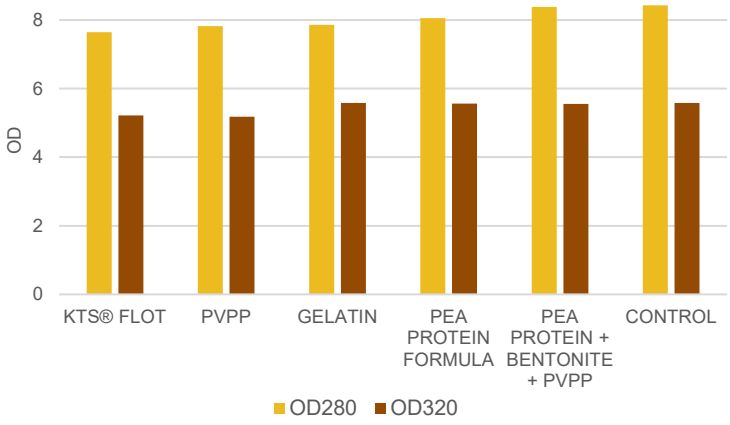
MARTIN VIALATTE



PREVENTION OF OXIDATION: IMPACT ON OD 280 AND 320 NM

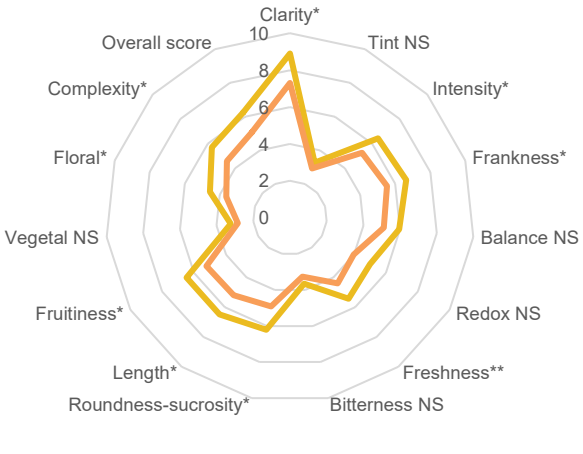
KTS® FLOT eliminates oxidisable polyphenols (phenolic acids, OD 280nm) and oxidised polyphenols (quinones, OD 320nm), effectively preventing must oxidation.

OD at 280nm and 320nm measured in white musts treated with different liquid glues at the recommended doses.

ORGANOLEPTIC IMPROVEMENT: FRESHER, FRUITIER WINES

Musts treated with **KTS® FLOT** are fresher, more intensely fruity and more rounded in the mouth.

*Organoleptic profile of Grenache rosé wines treated with pea protein or **KTS® FLOT** in must.*



NS: not significant at 5% / *: 5% / **: 1% / ***: 0.1%.

INSTRUCTIONS FOR USE

Shake the KTS® FLOT container before use.
Churn the must in order to homogenise it perfectly before proceeding with flotation or static settling.

Warning: Make sure the product remains perfectly homogeneous throughout use.
The must needs to be depectinised before any flotation (a pectin test is recommended to check this).

Precautions for use :
Product for oenological and exclusively professional use.
Use in accordance with current regulations.

DOSAGE

Recommended dose: 5 to 15 cL/hL depending on must quality.
Maximum legal dose according to current European regulations: 60 cL/hL.
Smart'App Collage is a decision support tool for the NomaSense™ Polyscan - it enables you to reason and optimise the dose of **KTS® FLOT** use.

PACKAGING

5L
20L
1 000L*

** Note: 1000L packaging requires a permanent stirring system to keep the mixture in suspension and maintain the desired dosage.*

STORAGE

Store unopened, sealed packages away from light in a dry, odour-free environment.
Do not allow to freeze.
Once opened, use within 48 hours.

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