

## ProCelB

CLARIFIER

**ProCelB** comprises vegetable and mineral components:  
PVPP + vegetable protein + bentonite + cellulose, clarifying and stabilizing both wine and must.  
Prevents the risk of darkening, increasing longevity.

### ORGANOLEPTIC FEATURES

APPEARANCE powder

COLOUR white-beige

SCENT odourless

### APPLICATIONS

**ProCelB** improves the organoleptic character, which is reflected in the recovery of color, clarity and subtlety on the nose, reduction of bitterness and increase of fruity aromas in musts and wines.

The PVPP present in **ProCelB** acts on oxidized and oxidizable polyphenols in wines, preventing the effects that oxygen has on them.

The joint action of bentonite and vegetable protein makes **ProCelB** the right choice for clarification, cleaning and protein stabilization of wines in one step.

Bentonite, together with cellulose, makes it possible to compact the precipitate, obtaining denser lees and, consequently, reducing wine losses.

### PHYSICOCHEMICAL FEATURES

ASHES (%) 39,5 – 50,8

TOTAL NITROGEN (%) 4,3 – 6

HEAVY METALS (mg/kg) < 10

LEAD (mg/kg) < 5

### PACKAGE

10kg bags.

### CONSERVATION

In original packaging, unopened, protected from light, in a dry, cool and well-ventilated place.

After opening the package, seal and keep under the conditions above.

**i** Product in compliance with the International Oenological Codex and the Delegated Regulation (UE) n° 2019/934 and modifications.

**i** The manufacturer certifies that the product is ALLERGEN FREE.

**i** The manufacturer certifies that this product is suitable for vegetarian and vegan wine production.

**i** This document is based on the manufacturer's technical datasheet.

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APPLICATION ADVICE

### RECOMMENDED DOSE

MUSTS IN  
FERMENTATION 50 – 100 g/hl

WINES 30 – 100 g/hl

### PROCEDURE

- 1 – Dissolve **ProCelB** in cold water in a ratio of 1:10. Dissolution is easy but partial (PVPP is insoluble).
- 2 – Homogenize well and add to the volume to be treated with a *Venturi* tube or dosing pump during pump-over.