OenoGuide

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ERBSLÖH

Progress is our future

INNOVATIVE IDEAS GROW BEST IN TRADITIONAL SOIL

Erbslöh Geisenheim GmbH has its origins in a family business that has been in existence for more than 125 years. It is a globally operating specialist in the treatment of beverages and a leader in research and development, consulting and service. Our customers benefit directly from our competence, which grows steadily through our intensive collaboration with beverage technology research institutes.

Besides innovative product optimization and refinement solutions, Erbslöh Geisenheim GmbH offers a broad range of products relevant to the winemaking process. Our thoughts and actions are focused on the future, nationally and internationally!

This catalog contains the full Erbslöh portfolios available in export markets. Not all of the listed products might be available in your particular country, depending on the specific offer from our country representative. All products available to you are listed in the price list from your respective distributor/dealer. If a product of interest to you is missing, please contact your local distributor/dealer directly.

CONTENT

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NEW

Manno Release®

Ahead of the times for greater volume!
Erbslöh shows you how.

Increased mouthfeel and body due to fast sur lies effect

Manno Release® offers the possibility of achieving the release of mannoproteins during fermentation, without the need for the time-consuming ageing phase. The desired sensory and chemical characteristics can be obtained in a significantly shorter time and at a greater intensity. The β-glucanase releases mannoproteins from the yeast substrate during the fermentation phase, but does not negatively affect the living yeasts.

Figure 1 shows the results of application of Manno Release® in a Pinot noir wine. The product was added to the juice at the start of fermentation. The final wine's mannoprotein content was determined by acid hydrolysis of colloidal mannans, with subsequent HPLC quantification of the resulting mannose sugar. The amount of mannoproteins was increased by 42% by using the new combined product compared to the untreated control. This is a significant effect that was also confirmed by the treated wine's superior sensory properties.

Figure 2 shows enzymatic solubilization of Manno Release® after a 48-hour treatment. Cell wall lysis can be clearly seen in the form of a reduction in sediment and increase in turbid supernatant, bringing the mannoproteins and other components into solution. This combined product can be used for all white, rosé and red wines and, in particular, sparkling wines. Use in red and rosé wines does not have a negative impact on color because no anthocyanase (β-1,4-glucosidase) side activity is present.

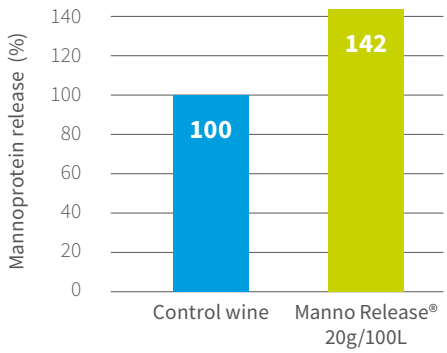

Figure 1:
Quantification of mannoproteins in Pinot noir.

Before incubation | After 48 h incubation

Figure 2:
Solubilization of Manno Release®. The mixture was prepared in a tartrate buffer (pH 3.5) and incubated at 25 °C for 48 h.

NEW

Trenolin® Rosé DF

The perfect color for modern rosés!
Erbslöh shows you how.

Press enzyme for reduced color extraction

Rosé wines are in great demand, with the trend moving towards paler wines worldwide. This corresponds to a color sum (420 nm + 520 nm + 620 nm) of less than 1 in the finished wine. In particular, increased color extraction from Blanc de noir and Pinot gris wines during pressing is a problem. These wines are often treated with activated carbon to reduce color, resulting in loss of quality. Trenolin® Rosé DF has very low macerating properties and therefore less color extraction at higher pressing pressures.

Benefits:

- Reduced color extraction
- No activated carbon needed
- Higher percentage of free-run juice
- Higher yield with lower pressing pressure
- Reduced polyphenol extraction
- Cinnamoyl esterase free

Figure 1:
Color comparison of rosé wines.

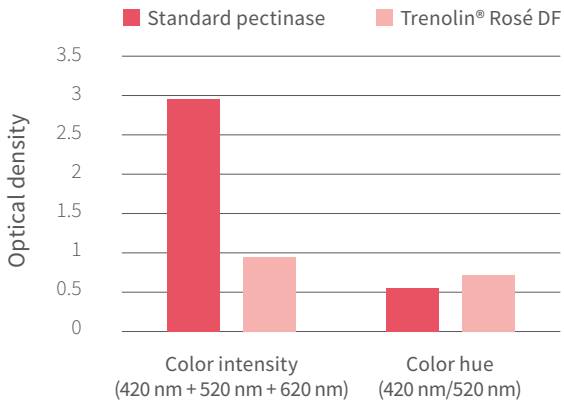

Figure 2:
Comparison of the color intensity and color hue in Pinot noir rosé must.

NEW

Oenoferm® Icone

Less is more! Erbslöh shows you how.

Alcohol-tolerant yeast with low SO_2 production for premium red wines intended for maturation

Oenoferm® Icone is a yeast for the production of red wines intended for aging. This strain shows guaranteed fermentation even in tough conditions. Low SO_2 production and increased release of polysaccharides are characteristic of this yeast. Oenoferm® Icone produces structured and well-rounded wines with great purity.

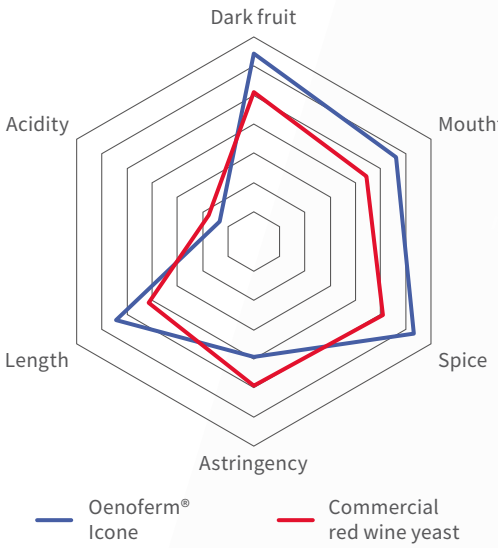

Figure 1:
Sensory characteristics of Oenoferm® Icone compared to a commercial red wine yeast.

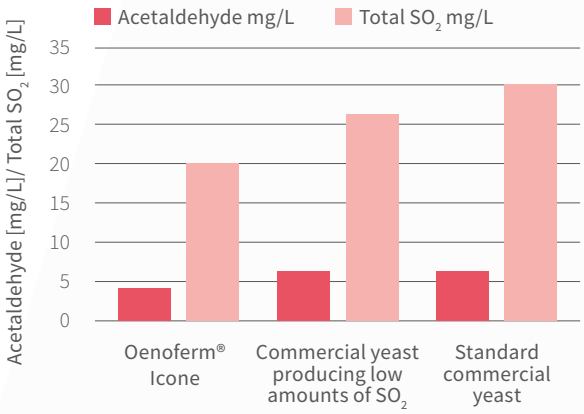

Figure 2:
Acetaldehyde and total SO_2 concentrations at the end of fermentation. Merlot 2017

Since July 2012, Regulation (EC) No. 203/2012 has regulated the processes and auxiliary materials permitted for the vinification of organic wine. Since 2008, Erbslöh Bio-Vinification has consistently produced certified organic products. They meet the highest standards of sustainability, quality and purity. The following overview shows the products currently available.

Further information and the organic certificate (DE-ÖKO-003) can be found at www.erbsloeh.com.

Product	Application	Description	Dosage (g(mL)/100 L)	Packaging (kg)
Oenoferm® Bio Selection Klingelberg	White wine/ sparkling wine	Certified yeast for organic wines and sparkling wines.	20–30	0.5
Oenoferm® Be-Red	Red wine	Certified yeast for color intensive and structured organic red wines.	20–40	0.5
PuroCell® O	Fermentation support and restart	Pure yeast cell wall preparation for the adsorption of fermentation-inhibiting substances.	20–40	0.5
VitaFerm® Bio	Yeast nutrition	Inactivated organic yeast, provides important amino acids and vitamins.	20–30	1, 10
ErbiGel® Bio	Clarification and polyphenol reduction	Clarification and flotation.	5–20	1, 25
HydroGum Bio	Stabilization	Improves mouthfeel.	20–100	1

Oenoferm® Icone NEW | *0.5 kg pack*

Low SO_2 yeast

Treatment aim
Alcohol-tolerant yeast with low SO_2 production for premium red wines intended for maturation.

Product and effect
Oenoferm® Icone is a strongly fermenting yeast strain, selected for the production of premium red wines. The low SO_2 production during fermentation makes it ideal for wines intended for barrel maturation. It lifts the aromatic profile, improves tannin integration and produces rounded wines, due to its high production of polysaccharides.
Recommended fermentation temperature: 18–33 °C
Alcohol tolerance: 16.5% by vol.
The use of Vita*Drive*® F3 during rehydration and VitaFerm® Ultra F3 during fermentation is advisable in order to achieve optimal fermentation results.

Dosage
15–30 g/100 L

Oenoferm® Bouquet | *0.5/15 kg pack*

White wine yeast for the development of lively fresh fruit aromas.

Treatment aim
Oenoferm® Bouquet produces high amounts of esters and contributes to a great variety of aromas. Steady and regular fermentation is advantageous for these to form.

Product and effect
Exotic fruit components, blackcurrant and sweet flower fragrances, combined with a dense structure, are typical of wines fermented with Oenoferm® Bouquet.
Recommended fermentation temperature: 16–20 °C
Alcohol tolerance: 15% by vol.
The use of Vita*Drive*® F3 during rehydration and VitaFerm® Ultra F3 during fermentation is advisable in order to achieve optimal fermentation results.

Dosage
20–40 g/100 L

Oenoferm® Color | *0.5/10 kg pack*

Red wine yeast for intense red wine with a fruity character.

Treatment aim
Oenoferm® Color is especially suitable for the production of intense red wines with an aroma profile of dark fruits and with aging potential.

Product and effect
Deep-colored wines are obtained due to the nature of this yeast. Oenoferm® Color gives the perfect balance between fruit and tannin to age the wine in oak barrels.
Recommended fermentation temperature: 18–28 °C
Alcohol tolerance: 16% by vol.
The use of Vita*Drive*® F3 during rehydration and VitaFerm® Ultra F3 during fermentation is advisable in order to achieve optimal fermentation results.

Dosage
20–40 g/100 L

Oenoferm® Freddo | *0.1/0.5/15 kg pack*

White wine yeast for aroma-promoting cold fermentation.

Treatment aim
Wines fermented with Oenoferm® Freddo exhibit citrus and grapefruit notes, as well as apple and peach aromas. Perfect to use at low fermentation temperatures.

Product and effect
Oenoferm® Freddo yeast was isolated as a pure culture by constant selection in cold fermenting media. After a lag phase of two days, Oenoferm® Freddo starts fermenting with great power and consistency. The yeast has a rather inhibiting influence on malolactic fermentation.
Recommended fermentation temperature: 13–17 °C
Alcohol tolerance: 15% by vol.
The use of Vita*Drive*® F3 during rehydration and VitaFerm® Ultra F3 during fermentation is advisable in order to achieve optimal fermentation results.

Dosage
20–40 g/100 L

Oenoferm® Klosterneuburg | *0.1/0.5/15 kg pack*

Osmo-tolerant yeast strain selected in Klosterneuburg, Austria.

Treatment aim
Pure cultivated yeast for spicy, peppery aromas–full-bodied wines.

Product and effect
Oenoferm® Klosterneuburg exhibits a very broad spectrum of uses, from classic to rich wines. During sur lies aging, the yeast can provide an additional positive effect. Mannoprotein can be released easily, creating a nice, creamy palate.
Recommended fermentation temperature: 17–22 °C
Alcohol tolerance: 14% by vol.
The use of Vita*Drive*® F3 during rehydration and VitaFerm® Ultra F3 during fermentation is advisable in order to achieve optimal fermentation results.

Dosage
20–40 g/100 L

Oenoferm® LA-HOG | *0.5 kg pack*

Low alcohol yeast.

Treatment aim
Oenoferm® LA-HOG is a GMO-free wine yeast for producing fruit-driven wines with improved mouthfeel and less alcohol.

Product and effect
The yeast must be used in combination with the Erbslöh® LA-C nutrient concept.
Oenoferm® LA-HOG has the following positive characteristics:
1. The above-average glycerin formation improves mouthfeel.
2. The alcohol content is reduced by up to 1% ABV.
3. Formation of fruity aromas and high fermentation strength through use of the Erbslöh® LA-C nutrient concept.
4. Recommended as a blending partner.

The Erbslöh® LA-C nutrient concept is composed of:
- Vita*Drive*® F3 for rehydration
- VitaFerm® Ultra F3 as a base nutrient for the must
- A continuous supply of Vitamon® Liquid

Use of the concept ist obligatory and not optional!

Dosage
30–40 g/100 L

Oenoferm® Pink | *0.5 kg pack*

Enological yeast for dry rosé wine with a distinct fruitiness.

Treatment aim
Oenoferm® Pink supports the rosé wine style. Wines present as lively, fresh, and dry.

Product and effect
The color is a trendy pink with violet shades. Wines develop a floral aroma and notes of raspberries, red fruits and fine, delicate flavors.
Recommended fermentation temperature: 13–20 °C
Alcohol tolerance: 15% by vol.
The use of Vita*Drive*® F3 during rehydration and VitaFerm® Ultra F3 during fermentation is advisable in order to achieve optimal fermentation results.

Dosage
20–30 g/100 L

Oenoferm® PinoType | *0.5 kg pack*

Yeast for modern Pinot wines, with a typical and creamy structure.

Treatment aim
Oenoferm® PinoType is particularly recommended for Pinot wines.

Product and effect
Oenoferm® PinoType was specially selected for fermentation of all Pinot varieties. The yeast is able to form increased amounts of fruit esters and glycerol. Oenoferm® PinoType is very suitable for sur lies aging and offers good preconditions for successful malolactic fermentation.
Recommended fermentation temperature for whites: 18–22 °C and for reds: 20–28 °C
Alcohol tolerance: 15% by vol.
The use of Vita*Drive*® F3 during rehydration and VitaFerm® Ultra F3 during fermentation is advisable in order to achieve optimal fermentation results.

Dosage
20–40 g/100 L

Oenoferm® Riesling | *0.5 kg pack*

Varietal yeast.

Treatment aim
Yeast selection for a classic Riesling style, with a ripe flavor profile.

Product and effect
Oenoferm® Riesling has been selected from vineyards in the Rheingau, Germany. It has a reliable fermentation behavior, producing harmonious, balanced Riesling wines.
Recommended fermentation temperature: 17–22 °C
Alcohol tolerance: 13.5% by vol.
The use of Vita*Drive*® F3 during rehydration and VitaFerm® Ultra F3 during fermentation is advisable in order to achieve optimal fermentation results.

Dosage
20–40 g/100 L

Oenoferm® Rouge | *0.5/10/15 kg pack*

High-quality yeast for aromatic, fruity red wine types. Promotes red berry aromas.

Treatment aim
Oenoferm® Rouge was selected for promoting red berry, cassis and cherry aromas. The yeast is very suitable for red wine types with a pronounced fruit character.

Product and effect
Oenoferm® Rouge is also characterized by reduced ß-glucosidase activity, resulting in preservation of color pigments.
Recommended fermentation temperature: 18–28 °C
Alcohol tolerance: 14.5% by vol.
The use of Vita*Drive*® F3 during rehydration and VitaFerm® Ultra F3 during fermentation is advisable in order to achieve optimal fermentation results.

Dosage
20–40 g/100 L

Oenoferm® Structure | *0.5/10 kg pack*

Strong yeast supporting structure and tannic impact in red wines.

Treatment aim
Oenoferm® Structure is especially suitable for making full-bodied red wines with a pronounced, but balanced tannin structure.

Product and effect
Tannins positively affect the structure of red wine and emphasize the typical berry and nut aromas. Malolactic fermentation can be performed easily.
Recommended fermentation temperature: 18–28 °C
Alcohol tolerance: 15% by vol.
The use of Vita*Drive*® F3 during rehydration and VitaFerm® Ultra F3 during fermentation is advisable in order to achieve optimal fermentation results.

Dosage
20–40 g/100 L

Oenoferm® Terra | *0.5 kg pack*

Terroir yeast.

Treatment aim
Yeast to support the terroir character of white and red wine.

Product and effect
Oenoferm® Terra accentuates the individual characteristics of white and red wines, giving full expression to the harmonious formation of aromatic components. Oenoferm® Terra exhibits a rapid fermentation onset and safe fermentation properties.
Recommended fermentation temperature: 17–28 °C
Alcohol tolerance: 14% by vol.
The use of Vita*Drive*® F3 during rehydration and VitaFerm® Ultra F3 during fermentation is advisable in order to achieve optimal fermentation results.

Dosage
20–40 g/100 L

Oenoferm® Veltliner | *0.5 kg pack*

Varietal yeast.

Treatment aim
Promotes the fruity, peppery and spicy aromas of Grüner Veltliner.

Product and effect
Oenoferm® Veltliner is a dry, selected yeast for inoculation of Grüner Veltliner wines. It is an alcohol-tolerant yeast strain, which ensures complete fermentation, even at low temperatures.
Recommended fermentation temperature: 14–17 °C
Alcohol tolerance: 15% by vol.
The use of Vita*Drive*® F3 during rehydration and VitaFerm® Ultra F3 during fermentation is advisable in order to achieve optimal fermentation results.

Dosage
20–40 g/100 L

Oenoferm® wild & pure | *0.5 kg pack*

Blend of a wild *Torulaspora delbrückii* yeast strain and a *Saccharomyces* yeast.

Treatment aim
Increased formation of monoterpenes and fruit esters.

Product and effect
Oenoferm® wild & pure can be used to create a unique wine style. Wines fermented with this yeast are characterized by heightened fruit, a creamy texture and increased mouthfeel. It is possible to ferment both white and red wines.
Recommended fermentation temperature for whites: 16–20 °C and for reds: 25–33 °C
Alcohol tolerance: 14% by vol.
The use of Vita*Drive*® F3 during rehydration and VitaFerm® Ultra F3 during fermentation is advisable in order to achieve optimal fermentation results.

Dosage
20–40 g/100 L

Oenoferm® X-thiol | *0.5/10 kg pack*

Alcohol-tolerant hybrid yeast to intensify fruity thiols and exotic aromas.

Treatment aim
Powerful yeast for thiol-driven white wines, such as Sauvignon blanc.

Product and effect
Oenoferm® X-thiol is a non-GMO hybrid yeast of selected by us.
The most important features are:
- High fermentation ability and alcohol tolerance
- Formation of complex fermentation aromas (pink grapefruit and black currant)
- Heightened production of tropical fruit aromas (passion fruit)

Recommended fermentation temperature: 15–22 °C
Alcohol tolerance: 16% by vol.
The use of Vita*Drive*® F3 during rehydration and VitaFerm® Ultra F3 during fermentation is advisable in order to achieve optimal fermentation results.

Dosage
20–40 g/100 L

Oenoferm® X-treme | *0.5/10 kg pack*

Strongly fermenting hybrid yeast for an X-treme aroma profile, with a spicy, fruity character.

Treatment aim
Fermentation of wines with an “X-treme” aroma profile, expressing intense delicate, spicy-fresh notes. Perfect for Pinot, Chardonnay, Riesling, and Sauvignon blanc grapes.

Product and effect
Oenoferm® X-treme is a non-GMO hybrid yeast selected by us that combines the positive characteristics of two parent strains:

- Extremely high fermentation ability of a Bayanus strain, at low temperatures
- Aroma profile combining mineral notes balanced with fruity, floral & spicy components

Recommended fermentation temperature: 10–17 °C.
Alcohol tolerance: 17% by vol.
The use of Vita*Drive*® F3 during rehydration and VitaFerm® Ultra F3 during fermentation is advisable in order to achieve optimal fermentation results.

Dosage
20–40 g/100 L

Red/rosé wine yeast strains

•–Recommended	Oenoferm® Be-Red	Oenoferm® Color	Oenoferm® Icone	Oenoferm® LA-HOG	Oenoferm® Pink	Oenoferm® PinoType	Oenoferm® Rouge	Oenoferm® Structure	Oenoferm® Terra	Oenoferm® wild & pure
Barbera		•					•		•	•
Blaufränkisch			•	•			•		•	
Cabernet Franc		•	•	•				•	•	•
Cabernet Sauvignon		•	•	•				•	•	•
Carignan	•	•								•
Dornfelder	•	•	•	•				•		
Grenache	•	•						•		
Malbec		•	•					•	•	•
Merlot		•	•	•				•		
Mourvedre	•	•								•
Nebbiolo		•						•		•
Pinot Noir	•	•				•	•			•
Pinotage		•					•			
Sangiovese	•	•	•					•		•
Syrah	•	•	•				•	•		
Tempranillo	•	•	•				•	•		•
Zinfandel	•	•		•				•		
Zweigelt	•	•	•	•				•		
Rosé wines					•					
Nouveau wines	•	•					•			•
Fruity reds	•	•		•			•		•	•
Reds suitable for aging	•	•	•	•		•		•		•
Restarting stuck fermentation		•								
Hybrid yeast			•	•						
Yeast blend										•
Wild yeast (*T. delbrückii*)										•
Organic yeast	•									
S. cerevisiae cerevisiae						•	•	•		•
S. cerevisiae bayanus	•	•			•				•	
Alcohol tolerance [vol. %]	15.5	16	16.5	16	15	16	14.5	15	14	14
Lag phase [h]	15–30	15–30	15–30	15–30	25–30	15–20	15–20	15–20	20–30	15–25
Relative nitrogen needs	Medium	Medium	Medium	High	Low	High	Medium	Medium	Medium	Medium
Temperature range [°C]	22–32	18–28	18–33	25–33	13–20	18–28	18–28	18–28	22–28	25–33
Fermentation speed	Moderate	Moderate	Moderate	Fast	Fast	Slow	Moderate	Moderate	Fast	Moderate
Foaming behavior	Low	Moderate	Moderate	Moderate	Low	Moderate	Low	Moderate	Low	Moderate
Competitive (killer) factor	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No
Influence on MLF	Promoting	Neutral	Promoting	Inhibiting	Inhibiting	Promoting	Promoting	Promoting	Inhibiting	Promoting
Sensory effect	Color, esters	Color, neutral	Esters, structure, mouthfeel	Esters, mouthfeel	Esters, mouthfeel	Esters, mouthfeel	Esters, mouthfeel	Structure, mouthfeel	Neutral	Esters, mouthfeel

White wine yeast strains

•–Recommended	Oenoferm® Bio	Oenoferm® Bouquet	Oenoferm® CHA	Oenoferm® Freddo	Oenoferm® Klosterneuburg	Oenoferm® PinoType	Oenoferm® Riesling	Oenoferm® Terra	Oenoferm® Veltliner	Oenoferm® wild & pure	Oenoferm® X-thiol	Oenoferm® X-treme
Airén	•			•				•		•		•
Albariño	•	•		•				•		•	•	•
Chardonnay	•			•	•	•		•		•	•	•
Chenin Blanc	•			•				•		•	•	•
Gewürztraminer	•	•		•				•		•	•	•
Grüner Veltliner	•			•				•	•	•	•	•
Müller-Thurgau	•	•		•			•	•		•	•	•
Muscat	•	•		•				•		•		•
Pinot Blanc	•			•	•	•		•		•		•
Pinot Gris	•			•	•	•		•		•		•
Riesling	•	•		•			•	•		•	•	•
Sauvignon Blanc	•	•		•				•		•	•	•
Sémillon	•			•				•		•		•
Verdejo	•	•		•				•		•	•	•
Viognier	•	•		•				•		•	•	•
Dry whites	•	•		•	•	•	•	•		•	•	•
Late harvest	•	•			•		•		•	•	•	•
Ice wine	•			•	•			•		•		•
Sparkling base wine	•			•	•				•	•	•	•
Secondary fermentation	•		•	•					•			•
Restarting stuck fermentation	•		•	•					•			•
Hybrid yeast											•	•
Yeast blend										•		
Wild yeast (*T. delbrückii*)										•		
Organic yeast	•											
S. cerevisiae cerevisiae		•			•	•	•			•	•	•
S. cerevisiae bayanus	•		•	•				•	•		•	•
Alcohol tolerance [vol. %]	16.5	15	16	15	14	15	13.5	14	15	14	16	17
Lag phase [h]	15–25	15–20	15–30	25–45	20–30	15–20	15–25	17–22	25–45	15–25	15–20	20–30
Relative nitrogen needs	Medium	High	Medium	Low	High	High	Medium	Medium	Low	Medium	Medium	Low
Temperature range [°C]	16–22	16–20	14–26	13–17	17–22	18–22	17–22	17–22	14–17	16–20	15–22	10–17
Fermentation speed	Moderate	Moderate	Moderate	Fast	Moderate	Slow	Moderate	Moderate	Fast	Moderate	Moderate	Fast
Foaming behavior	Moderate	Low	Moderate	Moderate	Moderate	Moderate	Strong	Strong	Moderate	Moderate	Moderate	Moderate
Competitive (killer) factor	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	Yes	Yes
Influence on MLF	Neutral	Neutral	Inhibiting	Inhibiting	Promoting	Promoting	Neutral	Neutral	Inhibiting	Promoting	Neutral	Inhibiting
Sensory effect	Esters, terpenes	Esters, terpenes	Esters, terpenes, mouthfeel	Esters, terpenes	Esters, terpenes, mouthfeel	Esters, terpenes, mouthfeel	Esters, terpenes	Esters, terpenes	Esters, terpenes	Esters, terpenes, mouthfeel	Thiols, terpenes	Esters, terpenes

NUTRIENTS

OenoRed® NEW | *1 kg pack*

Pure yeast autolysate.

Treatment aim
OenoRed® supports fermentation and increases refinement and color stabilization in red wines.

Product and effect
OenoRed® contains a high proportion of complex cell wall polysaccharides due to a special refining process. These polysaccharides mainly consist of mannose and glucose, which are able to stabilize anthocyanins and tannins released from the grape skin. The polyphenol-reactive mannoprotein in particular can bind astringent tannins.

Dosage
30–40 g /100 L or kg

Vita*Drive*® ProArom NEW | *1 kg pack*

Organic nutrient to protect yeast and the wine's aroma.

Treatment aim
Vita*Drive*® ProArom is an innovative yeast preparation which protects yeast from stress during the propagation and fermentation phases.

Product and effect
Preparation of inactivated yeasts and yeast cell walls with a natural content of reducing peptides and essential nutrients, such as minerals, vitamins, amino acids (A-group; assimilated by yeast in preference) and yeast's own natural glutathione.
The following applications are possible with Vita*Drive*® ProArom:

- Redox buffer in the event of oxidative stress
- Maintains and stabilizes cell structure (in the event of stress caused by temperature and ethanol)
- Promotes typical varietal aromas

Dosage
Addition during rehydration of the yeast (20–30 g/100 L, suspend in the rehydration formulation). Dosage during the alcoholic fermentation is not recommended.

VitaFerm® Base NEW | *5/10 kg pack*

Base nutrient with inactive yeast.

Treatment aim
VitaFerm® Base is used as a base nutrient to nourish yeast during alcoholic fermentation. In addition to nutrients diammonium hydrogen phosphate and thiamine hydrochloride (vitamin B1), it also supplies other valuable ingredients from the inactive yeast.

Product and effect
The nutrient compensates for deficiencies in the must and ensures secure fermentation.
The application of VitaFerm® Base offers the following benefits:

- Increased nitrogen content
- Adsorption of fermentation-inhibiting substances
- Prevents off flavors
- Reduction of SO_2 bonding partners (SO_2 reduction)

Dosage
3 x 30 g/100 L

PuroCell® O | *0.5 kg pack*

Organic certified yeast cell wall preparation.

Treatment aim
Pure yeast cell wall preparation to promote yeast activity during primary fermentation.

Product and effect
The following applications are possible with PuroCell® O:

- Adsorption of fermentation-inhibiting substances, particularly medium-chained fatty acids
- Improved CO_2 release during primary fermentation
- Reduction of phenolic compounds to improve taste, flavor and aroma profile
- Reactivation of stuck/sluggish fermentation

PuroCell® O is produced through a natural and innovative process and is certified according to Regulation (EC) No. 834/2007. It complies with the criteria of Regulation (EC) No. 203/2012 for organic wine, and all corresponding organic requirements in the U.S.

Dosage
10–40 g/100 L

Vita*Drive*® F3 | *1/10 kg pack*

Nutrient for yeast rehydration.

Treatment aim
Mobilization of dry selected wine yeast leading to a quick fermentation onset and clean aroma profile.

Product and effect
Vita*Drive*® F3 has a mobilizing effect on yeast when applied during rehydration. The resistance towards stress factors, such as permanent alcohol increase, low temperatures, yeast toxins and pesticide residues is significantly strengthened and the end of fermentation is secured.

Dosage
Add 1 kg of Vita*Drive*® F3 per 1 kg of dry yeast to the rehydration feedstock.

VitaFerm® Bio | *1/10 kg pack*

Certified organic yeast nutrient.

Treatment aim
VitaFerm® Bio is ideal for supporting alcoholic fermentation, with the following benefits:

- Balanced nutrition supply until the end of fermentation
- Quick fermentation onset
- Sensory evaluation improved

Product and effect
VitaFerm® Bio has a mobilizing effect on yeast activity, preventing the production of off-flavors. It does not contain ammonium salts. Fermentation is promoted in a sustainable way, temperature peaks after nutrient addition are avoided. The fermenting yeast takes advantage of a higher resistance towards stress factors. Certified organic by Lacon GmbH (DE-ÖKO-003).

Dosage
30–40 g/100 L

VitaFerm® Ultra F3 | *1/10 kg pack*

Multi-nutrient complex.

Treatment aim
Rapid fermentation onset, secure completion of fermentation, clean wine flavors.

Product and effect
The most powerful nutrient with multiple advantages for fermentation under difficult conditions. VitaFerm® Ultra F3 promotes yeast growth very efficiently, activates its enzyme activity with a balanced mineral supply, and improves metabolic activity. A vital yeast results in an attractive aroma profile and reduced SO_2 requirement.

Dosage
3 x 30 g/100 L

Vitamon® Liquid | *10/600/1,000 kg pack*

Liquid yeast nutrient for continuous dosing.

Treatment aim
The liquid formulation's great advantage lies in easy handling and continuous dosing in the course of fermentation. The fermenting juice's natural movement leads to equal distribution of Vitamon® Liquid in the tank. The release of CO_2 and therefore foaming during fermentation can be avoided due to the liquid formulation. Vitamin B1 and nitrogen can be assimilated very quickly.

Product and effect
Vitamon® Liquid is a liquid nutrient based on diammonium phosphate and thiamin (vitamin B1). The optimized liquid formulation facilitates quick assimilation and compensates for a lack of vitamins and nitrogen in the juice.

Dosage
200 mL/100 L

Product	Type	Components						Application	Dosage (g(mL)100 L)	Packaging (kg)
		Inactivated yeast	Yeast cell wall	Yeast autolysate	Cellulose	DAP	Thiamin			
Vita*Drive*® F3	Powder	•	•				•	Yeast rehydration	20	1, 10
NEW Vita*Drive*® ProArom	Powder	•	•				•	Yeast rehydration, increased GSH content for aroma protection	20–30	1
Vitamon® A	Powder					•		Ammonium nitrogen supply	50–60	1
Vitamon® B-Sticks	Powder						•	Thiamine dosage for *botrytis*-infected grapes	1 stick/ 1,000 L	Package of 20 sticks
Vitamon® Combi	Powder					•	•	Basic supply of ammonium and yeast vitamins	30–50	1, 15
Vitamon® CE	Powder	•			•	•	•	Highly clarified musts	60	1, 10
NEW VitaFerm® Base	Powder	•				•	•	Basic nitrogen supply	Staggered 3 x 30	5, 10
VitaFerm® Ultra F3	Powder	•	•			•	•	Complex of essential nutrients for full yeast nutrition	Staggered 3 x 30	1, 10
VitaFerm® Bio DE-ÖKO-003	Powder	•	•					Pure organic nutrient for optimal fermentation kinetics	30–40	1, 10
PuroCell® O DE-ÖKO-003	Powder		•					Pure organic, supplies sterols and promotes fermentation activity, adsorbs impurities	10–40	0.5
NEW OenoRed®	Powder			•				Pure yeast autolysate for fermentation support, rounding and color stabilization of red wines	30–40	1
Vitamon® Liquid	Liquid					•	•	Continuous nutrient dosage during fermentation, without CO_2 release	200–500	10, 600, 1,000
Bi-Start® Nutri	Powder	•	•					Nutrient support during MLF	20	1

Trenolin® Rosé DF NEW | *1 kg pack*

Low color extracting enzyme.

Treatment aim
Trenolin® Rosé DF is a liquid enzyme formulation for mash processing in rosé, blanc de noir and blanc de gris winemaking. It is a pectinase with very low macerating properties and therefore a tool with which the winemaker can influence color extraction early.

Product and effect
Trenolin® Rosé DF is the ideal choice for grapes rich in antocyans, warm harvest conditions and high pH values. Due to the rapid reduction of viscosity, very little time on the skins is needed to achieve the highest yield as possible.
Further benefits:

- No activated carbon needed
- Higher percentage of free run juice
- Higher yield with lower pressing pressure
- Reduced polyphenol extraction
- Cinnamoyl esterase free

Dosage
2–3 mL/100 L or kg

Trenolin® Bouquet^{PLUS} | *0.1/1 kg pack (Please observe country-specific regulations)*

Liquid, pectolytic enzyme with aroma releasing effect.

Treatment aim
Liberation of aroma precursors and terpenes. The typical grape variety bouquet becomes more pronounced.

Product and effect
The varietal character of a wine is determined by the grape's aromatic profile and the fermentation aromas, formed by the wine yeast from precursors. Aroma substances which are bound to glycosides can be released by Trenolin® Bouquet^{PLUS} during and after fermentation.

Dosage
7–15 mL/100 L or kg

Trenolin® FastFlow DF | *1 kg pack*

Liquid multi-pectinase formulation.

Treatment aim
Targeted breakdown of the branch points for more effective pectin hydrolysis in grape juice. As a consequence, pectin loses its water-binding capacity and viscosity is reduced. Application at low temperatures is possible. Increased filtration rates in white and red wines.

Product and effect
Grape pectin is particularly rich in arabinogalactan-II side chains. This is the reason why, compared to other fruit pectins, grape pectin is harder to break down and a larger portion of branched pectin residues remain in the must, juice and wine. This effect is particularly apparent with grape varieties rich in pectins. Trenolin® FastFlow DF is capable of degrading this fraction.

Dosage
3–10 mL/100 L or kg

Trenolin® Filtro DF | *1 kg pack (Please observe country-specific regulations)*

Liquid, depsidase-free enzyme for clarification and filtration with a broad activity spectrum.

Treatment aim
Trenolin® Filtro DF can prevent such foreseeable filtration difficulties at the must stage. It is equally possible to eliminate filtration problems in wine.

Product and effect
Musts and wines from rotten grapes are often problematic to filter due to the formation of mucous substances and the change in the colloidal structure caused by rot fungi. Trenolin® Filtro DF enzymatically breaks down practically all mucilaginous substances in must and young wine. Filtration difficulties related to these substances can thus be removed. Trenolin® Filtro DF is an enzyme preparation purified in a special process, which is therefore free from disturbing cinnamoyl esterase and oxidase side activity, so enhancing the freshness of the varietal character.

Dosage
10–20 mL/100 L

Trenolin® Flot^{PLUS} | *1/10 kg pack*

Liquid flotation enzyme.

Treatment aim
Trenolin® Flot^{PLUS} is a liquid pectinase for clarifying white and rosé musts using flotation.

Product and effect
Trenolin® Flot^{PLUS}'s composition is focused on pectin esterase activity, which allows very quick flocculation and facilitates an effective flotation process. Trenolin® Flot^{PLUS} is free of cinnamoyl esterase activity and therefore does not form undesirable volatile phenols.

Dosage
1–8 mL/100 L

Trenolin® Frio DF | *0.1/1 kg pack*

Liquid cold-temperature-acting pectinase.

Treatment aim
Trenolin® Frio DF provides for rapid, effective pectin hydrolysis in white and red must during cold maceration processes to 5 °C, resulting in improved press performance. Promotion of aroma precursor release during cold maceration of white and red grape must, as well as improvement of juice fining.

Product and effect
Trenolin® Frio DF application is highly economic due to its excellent performance at relatively short contact times and also at very low temperatures. Pectins with high water-binding ability dissolved in the must are hydrolyzed, leading to improved juice run-off at low pressing pressures.

Dosage
2–10 mL/100 L or kg

Trenolin® Mash DF | *0.1/1/10 kg pack (Please observe country-specific regulations)*

Innovative enzyme complex for maceration.

Treatment aim
Maceration of crushed grapes during cold soaks.

Product and effect
Trenolin® Mash DF accelerates maceration of grape material, liberates aroma precursors and therefore increases typical varietal characteristics. Its effectiveness depends on the addition rate, temperature and reaction time. This can be extended by early addition to the crushed grapes. Trenolin® Mash DF will increase the percentage of free run juice during pressing.

Dosage
1–4 mL/100 L or kg

Trenolin® Opti DF | *0.1/1 kg pack*

Fine granulate pectinase.

Treatment aim
The application of Trenolin® Opti DF offers the following advantages:
- Better pressability, shorter pressing times, increased press capacity
- Increased free-run juice, reduced extraction of tannins and of bitter substances due to lower pressing pressures
- Better clarifying effect in young wine and increased filter performance

Product and effect
Trenolin® Opti DF ensures rapid and complete pectin degradation through its well-balanced composition of enzyme activities. Trenolin® Opti DF is a purified enzyme preparation which is therefore free from cinnamoyl esterase and oxidase side activities. This preserves the freshness of the natural fruitiness.

Dosage
1–3 g/100 L or kg

Trenolin® PEXX DF | *10 kg pack*

Liquid enzyme for drastic viscosity reduction in a short time.

Treatment aim
- Optimization of prerequisites for flotation, reverse osmosis, grape must concentration
- Drastic viscosity reduction in a short time
- Improved buoyancy of sediment particles
- Good preparation for crossflow filtration

Product and effect
Due to its high concentration of activities, Trenolin® PEXX DF provides for excellent conditioning of the must to promote subsequent separation processes. Troublesome pectic substances are hydrolysed within a very short time. Trenolin® PEXX DF is also very reactive at pH values around 3.0.

Dosage
0.5–1.5 mL/100 L

Trenolin® Rouge DF | *0.1/1 kg pack (Please observe country-specific regulations)*

Liquid red wine enzyme.

Treatment aim
Vinification of full-bodied red wines, with a balanced tannin structure. The resulting red wines are compact, stable and have an intense color. Trenolin® Rouge DF optimizes the color yield during fermentation on the skins, as well as during thermal juice treatment. Yield increases by 5-8% as a result of application of the enzyme.

Product and effect
Trenolin® Rouge DF enhances the release of color pigments during must extraction. At the same time, it extracts tannins which give the finished wine its typical full-bodied character.

Dosage
3–10 mL/100 L or kg

Trenolin® Super^{PLUS} | *1 kg pack*

Highly active liquid pectinase.

Treatment aim
Treatment with Trenolin® Super^{PLUS} offers the following benefits:

- Increased free-run juice
- Rapid and compact settling of lees
- Improves filtration

Product and effect
Treatment with Trenolin® Super^{PLUS} provides for a quick pectin degradation. Pressing time is reduced and press capacity increased. Quick and compact sedimentation of lees in the juice is achieved. Subsequent filtration steps are improved. Undesirable side activities are eliminated and the grape's freshness and varietal character preserved due to a purification process.

Dosage
3–10 mL/100 L or kg

Trenolin® Sur-Lies DF | *1 kg pack (Please observe country-specific regulations)*

Highly active enzyme for optimized yeast lysis, for improved structure and greater density.

Treatment aim
Trenolin® Sur-Lies DF promotes the degradation of fine lees by cell wall perforation. This in turn causes liberation of mannoproteins from the cell wall to be accelerated.

Product and effect
Yeast mannans and amino acids are released in the further enzymatic process. Mannoproteins and yeast mannans lead to a more intensive, longer-lasting mouthfeel and to a creamier, mellower taste. The structure and density are enhanced. Filterability is improved.

Dosage
2–5 mL/100 L

Trenolin® Thermo-Stab DF | *1/10 kg pack (Please observe country-specific regulations)*

Thermostable pectolytic enzyme.

Treatment aim
Accelerated maceration of red must for improved extraction of pigments and soft tannins. The pumpability, pressability and passage of the must through the heater are improved.

Product and effect
Anthocyanins are usually extracted relatively quickly during the thermovinification heating process. Catechins, which are necessary for stabilization of anthocyanins, usually need longer heat contact time. The same applies to the desired tannins. The application of Trenolin® Thermo-Stab DF leads to accelerated extraction.

Dosage
2–4 mL/100 L or kg

Trenolin® Xtract | *0.1/1 kg pack*

Liquid red wine enzyme.

Treatment aim
Complete pectin hydrolysis, as well as color pigment and catechin extraction.

Product and effect
Trenolin® Xtract is a highly active, liquid enzyme for treating red wines during fermentation on the skins. Cinnamoyl esterase free.

Dosage
1–5 mL/100 L or kg

Rosé concept

The rosé concept includes oenological products optimized for the special needs of rosé wine production. Trenolin® Rosé DF, LittoFresh® Rosé and Oenoferm® Pink support the modern rosé wine style characterized by a clear fruit and a pale color.

Trenolin® Rosé DF

Trenolin® Rosé DF is a press enzyme for reduced color extraction. It is a pectinase with very low macerating properties and therefore a tool with which the wine-maker can influence color extraction early. Very little time on the skins is needed to achieve the highest yield possible, due to the rapid reduction in viscosity.

Dosage
2–3 mL/100 L or kg

LittoFresh® Rosé

LittoFresh® Rosé is a a specifically developed product based on phytoproteins and PVPP. It is used for treating musts during rosé wine production, to remove oxidizable phenols and decrease color, especially the yellow shade.

Dosage
10–80 g/100 L

Oenoferm® Pink

A yeast that supports the modern, international rosé wine style - crisp, dry, with pronounced fruit. Oenoferm® Pink introduces a floral aroma, plus raspberry, red fruit and subtle spice to the wines. The low nitrogen requirement makes it ideal for vinification of rosé wines.

Dosage
20–30 g/100 L

Overview

		Trenolin® Super PLUS	Trenolin® Opti DF	Trenolin® Rosé DF	Trenolin® FastFlow DF	Trenolin® Frio DF	Trenolin® Flot PLUS	Trenolin® Mash DF	Trenolin® Xtract	Trenolin® Bouquet PLUS	Trenolin® Rouge DF	Trenolin® Thermo-Stab DF	Trenolin® Filtro DF	Trenolin® Sur-Lies DF
Liquid/Powder		L	P	L	L	L	L	L	L	L	L	L	L	L
Free of cinnamoyl esterase		Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Extraction	White				•			•						
	Rosé				•									
	Red				•	•			•		•	•		
Press yield	White	•	•		•	•		•						
	Rosé	•	•	•	•	•			•					
	Red	•			•	•			•		•	•		
Clarification	White	•	•		•	•		•						
	Rosé	•	•	•	•	•			•					
	Red	•			•	•			•		•	•		
Flotation	White				•	•	•							
	Rosé			•	•	•	•							
	Red													
Aroma	White							•		•				
	Rosé								•					
	Red								•					
Red wine production	White													
	Rosé													
	Red	•			•	•			•		•			
Thermovinification	White													
	Rosé													
	Red								•			•		
Filtration	White	•	•		•			•					•	
	Rosé	•	•		•								•	
	Red	•			•							•	•	
Sur lies aging	White													•
	Rosé													•
	Red													•

CLARIFICATION

ErbiGel® | *1/25 kg pack*

Edible gelatin.

Treatment aim
Polyphenol reduction and fining.

Product and effect
ErbiGel® is a food quality gelatin. The Bloom value is between 90 and 100, which is the ideal range for beverage treatment. Due to acidic digestion, ErbiGel® mostly shows a positive charge in typical beverage media. This ensures high reactivity with polyphenols or silica sol.

Dosage
5–40 g/100 L

ErbiGel® Flot | *5/25 kg pack*

Gelatin for flotation in grape juices.

Treatment aim
ErbiGel® Flot is a special gelatin with high capacity to flocculate and bind phenols during flotation.

Product and effect
ErbiGel® Flot is an easily soluble, ground gelatin. The acidic character and high Bloom value bind phenols quickly and therefore cause an immediate flocculation effect. ErbiGel® Flot is extremely efficient, even if the juice has an increased content of phenol or glucans from *botrytis*.

Dosage
5–15 g/100 L

ErbiGel® Liquid | *1/10 kg pack*

Acid-processed liquid gelatin.

Treatment aim
Clarification of juice and wine, with no time-consuming preparation.

Product and effect
ErbiGel® Liquid is a 20% solution of edible gelatin developed specifically for beverage treatment. Gelatin fining should be carried out as combined fining, with Klar-Sol silica sol, to avoid precipitating residual proteins. This optimizes the application and clarification is more effective.

Dosage
20–50 mL/100 L

Erbslöh CompactLees | *1/10 kg pack*

Riddling adjuvant.

Treatment aim
Erbslöh CompactLees is a silicate suspension for traditional bottle fermentation of sparkling wine. The treatment aim is to optimize the riddling process by rapid and complete settling of the yeast.

Product and effect
The silicates contained in the product lead to a quick agglomeration of the lees. Secure dosing is assured by using a homogeneous suspension. Accelerated sedimentation of the lees prevents the yeast from sticking to the bottle walls and it is possible to conduct several riddling steps per day.

Dosage
50–70 mL/100 L

Erbslöh Mostgelatine CF | *1/10/25/1,100 kg pack*

Liquid fining agent blend, casein free.

Treatment aim
The aim of Erbslöh Mostgelatine CF is to reduce unbalanced polyphenols and catechins in juice. Early removal of these substances avoids treatment in the wine and improves aromatic aging potential.

Product and effect
Erbslöh Mostgelatine CF is a casein-free juice gelatin. The composition consists of liquid gelatin, combined with isinglass and PVPP. It reduces a broad spectrum of undesirable bitter substances, without eliminating beneficial ingredients in the juice, even at low temperatures.

Dosage
50–200 mL/100 kg

IsingClair-Hausenpaste | *1/10 kg pack*

Isinglass gel.

Treatment aim
IsingClair-Hausenpaste enables particularly gentle fining. It is extremely efficient with regard to all beverages with a high colloidal turbidity content, such as wines from heated must, wines from pasteurized juices and wines especially rich in extracts (e.g. botrytized wines).

Product and effect
IsingClair-Hausenpaste leads to quick flocculation of sediment particles after it has been evenly distributed in the beverage. The precipitated sediment can be easily removed due to its compactness. IsingClair-Hausenpaste is insensitive to low wine temperatures and gives red wines a brilliant color.

Dosage
25–100 mL/100 L

CLARIFICATION

Klar-Sol 30 | *10/1,200 kg pack*

Alkaline silica sol.

Treatment aim
Klar-Sol 30 is a transparent silica sol for clarification of wine and juice.

Product and effect
Klar-Sol 30 causes complexation of proteins (including fining proteins like gelatin, isinglass, etc.) and precipitates quickly,forming a compact fining deposit. The flocculation occurring during fining is formed when negatively charged silica sol particles react with positively charged protein particles.

Dosage
20–250 mL/100 L

Klar-Sol Super | *1/10/1,000 kg pack*

Silica gel.

Treatment aim
Efficient clarification of wine, juice and other beverages by applying Klar-Sol Super in combination with a beverage protein treatment.

Product and effect
Klar-Sol Super reacts in combination with protein-containing agents. The nature of the primary particles provides a surface structure with an extremely high charge intensity, which is a big advantage for wines and juices with an increased pH value, as well as increased fungal substance content. Being an acidic silica gel, Klar-Sol Super has the special advantage of flocculating very quickly and providing a compact lees deposit.

Dosage
20–250 mL/100 L

LiquiGel Flot | *10/600/1,100 kg pack*

Liquid flotation gelatin.

Treatment aim
LiquiGel Flot supports quick flocculation and binding of phenols during flotation.

Product and effect
LiquiGel Flot is a liquid composed of gelatins with different structures and molecular sizes. The large reactive surface provides quick binding of phenols and immediately perceptible flocculation during flotation. It can be used in combination with Granucol® GE for *botrytis*-infected grapes.

Dosage
20–100 mL/100 L

LittoFresh® Liquid | *10 kg pack (Please observe country-specific regulations)*

Liquid phytoprotein.

Treatment aim
For fining and harmonizing must and wine with no time-consuming preparation.

Product and effect
The protein used in LittoFresh® Liquid is a natural, hypoallergenic product obtained by natural extraction. Its high purity ensures optimum organoleptic neutrality in wine. In white or rosé must LittoFresh® Liquid absorbs oxidized phenols.

Dosage
50–500 mL/100 L

LittoFresh® Most | *5 kg pack (Please observe country-specific regulations)*

Plant-based fining agent for removing excess polyphenols in grape must.

Treatment aim
LittoFresh® Most prevents oxidation and bitterness and removes phenolic components which oxidize astringent phenols. This retains the wine's freshness and fruit. Adsorption of impurities increases the purity of fermentation aromas and improves the wine's organoleptic characteristics.

Product and effect
LittoFresh® Most is a powdered product for preventative must treatment. The components are plant proteins, cellulose, PVPP and silicates. It easily forms a suspension and distribution in must is simple. LittoFresh® Most does not contain casein and is not subject to labeling requirements. Suitable for vegan wine production.

Dosage
30–80 g/100 L or kg

LittoFresh® Origin | *1/15 kg pack (Please observe country-specific regulations)*

Pure plant protein.

Treatment aim
LittoFresh® Origin is a purified plant-based protein for the treatment of grape juice and wine. It is the perfect alternative to animal-derived products when it comes to flotation, clarification and polyphenol management.

Product and effect
The treatment with LittoFresh® Origin offers the following benefits:

- Flotation of grape juice
- Clarification and stabilization of juice and wine
- Reduction of tannins and oxidized brownish color pigments

Dosage
5–50 g/100 L

CLARIFICATION

LittoFresh® Rosé | *1 kg pack*

Plant-based must treatment for rosé wines.

Treatment aim
LittoFresh® Rosé contains a highly reactive pea protein that removes phenols in grape must which oxidize easily, thereby retaining the wine's fresh aroma and attractive color. Any bitterness and green notes are reduced and the fruity character is optimized.

Product and effect
LittoFresh® Rosé is a specifically developed product based on plant proteins and PVPP. It is used for treating musts during rosé wine production. It does not contain any casein or other allergens. Suitable for vegan wine production.

Dosage
10–80 g/100 L

OenoPur® | *5/10 kg pack*

Directly applicable powdered fining agent blend for preventive must treatment.

Treatment aim
Early in the juice stage, OenoPur® removes excessive polyphenols which negatively affect the wine. This process significantly improves must quality, which results in better integrated wines later on.

Product and effect
The components in OenoPur® are extremely pure cellulose, PVPP, gelatin and a mineral adsorbent. OenoPur® is easily dispersible. OenoPur® can be added to the juice or must, depending on the technical conditions. Bitter taste and astringency are prevented. OenoPur® causes deposits to settle well, allowing sediments to be separated easily.

Dosage
30–100 g/100 L/kg

VinoGel® CF | *1/10 kg pack*

Liquid clarification agent.

Treatment aim
Clarifying wines and improving filterability.

Product and effect
VinoGel® CF is a liquid, casein-free clarifying agent with a great affinity for tannins, which results in tannin reduction. It is based on special gelatins, combined with macromolecular collagens from isinglass. VinoGel® CF can be added directly.

Dosage
30–150 mL/100 L

e.Bois® Eichenholzchips NEW

High-quality oak, evenly and gently toasted – for modern wine types with structure and profile. Our new line is characterized by a wide range of applications. Small untoasted chips are pumpable and ideal for dosing into the mash. Larger chips are used during fermentation or wine ageing. French oak with varying degrees of toasting is complemented by medium-toasted American oak.
Discover the new variety of e.Bois®.

e.Bois® Muffins | e.Bois® Reglissa | e.Bois® Fraicheur

OAK CHIPS/TANNINS

Product	Description	Application/Effect	Dosage (g/100 L)	Packaging (kg)
Tannivin® Multi	Blend of gallnut and quebracho tannin	Color stabilization and structuring in mash, must, white and red wine	1–20	0.5
Tannivin® EH	French oak wood tannin	Supports complexity in white and red wine	1–20	1
Tannivin® Superb	Specially selected oak wood tannin with reduced astringency	Harmonization in white and red wine, boosts mouthfeel	1–20	0.1
Tannivin® Grape	Pure grape tannin	Structuring and harmonization of full-bodied white and red wines	1–15	0.1
Tannivin® Galléol	Pure gallnut tannin	Reduction of oxidation and improvement of structure in mash, must, white and red wine	1–20	0.5, 25
Tannivin® Elevage	Tannin from oak wood, quebracho and grape skin	Increase in the reductive potential during sur-lies aging	2–20	1
Tannivin® Finesse	Blend of ellagitannin and condensed tannin	Increases the maturation potential of elegant white and red wines	1–30	0.2
Tannivin® Structure	Quebracho tannin rich in condensed tannin	Color stabilization and complexation of phenols in red wines	2–30	0.5 5

Charming flavor profile for modern wine styles!

Erbslöh shows you how.

NEW

Discover the wide new range of high-quality oak chips:

e.Bois® **Reglissa**
French oak, medium plus

e.Bois® **Opéra**
French oak, medium

e.Bois® **Muffins**
American oak, medium

e.Bois® **Vanilla**
French oak, medium

e.Bois® **Fondant**
French oak, light

e.Bois® **Sorbet**
French oak, untoasted

e.Bois® **Fraîcheur**
French oak, untoasted

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Product	Description	Packaging
Bi-Start ® Forte SK 2	Lactic acid bacteria for red and white wines. Supports the varietal typicity and harmony of Burgundy wines. Red wines become softer.	For 1,000 L or 5,000 L
Bi-Start® Vitale SK11	Very fast degradation of malic acid, high alcohol tolerance. Robust strain for low pH values and high SO_2 contents.	For 1,000 L or 5,000 L
Bi-Start® Fresh SK55	Supports fresh, fruity notes with low diacetyl formation. Robust strain for low pH values and high SO_2 contents.	For 1,000 L or 5,000 L
MaloStar Fruit	Second generation oenological, citrate-negative bacterial culture for diacetyl and acetate-reduced vinification of fruity wines.	For 2,500 L
MaloStar Cream	Oenological blend of robust bacterial cultures with different, complementary properties, for rapid malolactic fermentation.	For 2,500 L

Overview of MLF culture tolerances

	Alcohol tolerance (% ABV)	pH value	Max. total SO_2 (mg/L)	Temp. (°C)	Nutrient requirement	Diacetyl production during consecutive MLF	MLF kinetics
Bi-Start® Forte SK2	< 14	> 3.1	< 45	> 13	High	Medium	Moderate
Bi-Start® Vitale SK11	< 15.5	> 3.1	50–60	> 16	Medium	High	Fast
Bi-Start® Fresh SK55	< 16	≥ 3.1	< 60	> 14	Low	Low	Very fast
MaloStar Fruit	< 13	> 3.2	< 30	> 16	High	None	Slow
MaloStar Cream	< 14.5	> 3.1	< 45	> 15	Medium	Medium	Moderate

Degustin | *1 kg pack*

Fining agent based on silicate materials.

Treatment aim
Degustin is applied for the general correction and gentle reduction of tannins in young wine. Wines treated with Degustin have also been shown to be less sensitive to oxidation.

Product and effect
Degustin acts as a selective adsorbent for tannins and slight deviations in aroma, revealing freshness and fruitiness. Degustin improves shelf life by reducing oxidizable compounds.

Dosage
5–50 g/100 L

Erbslöh Clarvinyl | *1 kg pack*

Treatment of bitter substances and off-flavors.

Treatment aim
Erbslöh Clarvinyl selectively removes various undesirable off-flavors and odors, phenolic components which cause bitterness, and oxidized compounds.

Product and effect
Erbslöh Clarvinyl is a powdered product comprised of PVPP and milk casein, combined with silicates and cellulose. The effect is caused by the ingredients' synergy intensifying the effect of the single components. Erbslöh Clarvinyl represents gentle fining without the risk of over-fining and with excellent settlement in the tank.

Dosage
20–100 g/100 L (white and rosé wine)
10–20 g/100 L (red wine)

Erbslöh PVPP | *1/10 kg pack*

Polyvinylpolypyrrolidone

Treatment aim
Erbslöh PVPP is an insoluble polyvinylpolypyrrolidone which reduces phenolic substances and their oxidation products.

Product and effect
Erbslöh PVPP is used for flavor harmonization. Excess phenols can be removed, browning can be reduced and oxidation can be treated. Direct addition to must or wine is possible.

Dosage
10–80 g/100 L

Ercofid | *1 kg pack (Please observe country-specific regulations)*

Silver chloride preparation.

Treatment aim
Ercofid is a silver chloride applied on an inert carrier, which allows good distribution in wine, with a short reaction time.

Product and effect
Ercofid has proven to be highly effective in the treatment of persistent sulfide off-flavors, or similarly unpleasant odors in wine, caused by sulfurous components, such as hydrogen sulfide (H_2S), disulfides, mercaptans or thioacetates. High selectivity means that modifications to the wine's aroma are largely precluded. Silver chloride has very low solubility, regardless of the pH value.

Dosage
20–50 g/100 L

Gerbinol® CF | *1/5 kg pack*

Casein-free fining agent.

Treatment aim
Gerbinol® CF alleviates and/or removes undesirable aromas and flavors.

Product and effect
Gerbinol® CF is based on a variety of gelatins, silicates and isinglass. It is a powdered, casein-free tannin adsorption agent, which evens out irregularities, rough edges and impurities.

Dosage
5–50 g/100 L

Gerbinol® Super | *1 kg pack*

Combination fining agent.

Treatment aim
Specific compound for the efficient correction of unpleasant odors and tastes.

Product and effect
Gerbinol® Super flocculates immediately after addition to the wine. The voluminous flakes are distributed evenly in the juice by intensive stirring. The resulting fine flakes have adsorptive properties and show astonishingly successful results, even when contact times are short. They can be easily separated by filtration or separation.

Dosage
3–20 g/100 L

HarmoVin® CF | *1/10 kg pack*

Casein-free fining agent.

Treatment aim
HarmoVin® CF is used to harmonize wine and is gentle on color and aroma.

Product and effect
HarmoVin® CF is a powdered, casein-free, specific fining agent. It contains a balanced, effective, non-aggressive proportion of PVPP. HarmoVin® CF is based on gelatin, PVPP and silicates.

Dosage
10–80 g/100 L

Kal-Casin Leicht löslich (easily soluble) | *1 kg pack*

Direct application casein fining agent.

Treatment aim
Kal-Casin Leicht löslich has proved particularly effective for reducing excess tannins.

Product and effect
Kal-Casin Leicht löslich is a fining agent based on pure milk protein components. The granulation process during manufacture ensures it dissolves easily. Odors and off-flavors caused by high poly-phenol contents are eliminated. Kal-Casin Leicht löslich reduces oxidized, brown pigments.

Dosage
2–40 g/100 L

Kupzit® | *1/10 kg pack (Please observe country-specific regulations)*

Copper citrate applied to bentonite.

Treatment aim
Kupzit® reacts quickly and specifically with sulfurous, unpleasant smelling compounds, such as hydrogen sulfide and mercaptans. Once added to the wine, these compounds precipitate as black copper sulfide and do not increase the beverage's copper content.

Product and effect
Kupzit® contains 2% copper citrate. For easy dosage and handling, it is coated onto a mineral carrier–a particularly pure, granulated and high-quality bentonite.

Dosage
5–20 g/100 L

LittoFresh® Sense | *1 kg pack (Please observe country-specific regulations)*

Plant-based organoleptic fining agent.

Treatment aim
LittoFresh® Sense selectively removes phenols which are responsible for astringent and bitter notes.

Product and effect
LittoFresh® Sense consists of plant proteins, bentonite and silicates and easily forms a suspension. The wines' organoleptic properties are heightened as a result of adsorption of masking components. Slight off-notes and flavors can be selectively removed. The adsorption of impurities has very little impact on the aroma. It does not contain casein and is not subject to labeling requirements.
Suitable for vegan wine production.

Dosage
5–30 g/100 L

SensoVin® | *1/10 kg pack*

Broad spectrum fining agent.

Treatment aim
SensoVin® reduces astringency and bitterness.

Product and effect
Its active ingredients are casein, PVPP, gelatin and different silicates. Undesirable sensory characteristics are reliably removed. The optimum dosage is governed by the nature and seriousness of the off-flavor or taint.

Dosage
5–60 mL/100 L

Vinpur Special® | *1/10 kg pack*

Milk casein compound.

Treatment aim
Vinpur Special® eliminates polyphenols in a very gentle way.

Product and effect
Vinpur Special® does not require additional filtration aids. Excellent filterability results after settling. Vinpur Special® provides for a high degree of hygiene safety, because it can be added directly to the wine without preparing a slurry first.

Dosage
5–60 g/100 L

•–Recommended	Gelatin, Gelatin formulations				Casein, Casein formulations			PVPP, PVPP formulations			Isinglass, Isinglass formulations			Bentonite formulations			Plant protein, Plant protein formulations				Activated carbon, Activated carbon formulations		
	ErbiGel®	ErbiGel® Flot	Erbslöh Mostgelatine CF	LiquiGel Flot	Vinpur Special®	Gerbinol® Super	Erbslöh Clarvinyl	Erbslöh PVPP	Erbslöh Clarvinyl	OenoPur®	IsingClair-Hausenpaste	Erbslöh Mostgelatine CF	Gerbinol® CF	Degustin	Kupzit®	Erbslöh CompactLees	LittoFresh® Origin	LittoFresh® Sense	LittoFresh® Most	LittoFresh® Rosé	Granucol® GE	Granucol® FA	CarboTec GE
White wine	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•		•	•	•		•	•	•
Red wine	•	•		•	•	•	•	•	•	•	•		•	•	•		•	•	•				
Rosé wine	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•		•	•	•	•	•	•	•
Sparkling wine														•		•					•	•	
Powder product	•	•			•	•	•	•	•	•			•	•	•		•	•	•	•	•	•	•
Liquid product			•	•							•	•				•							
Clarification of juice	•	•	•	•						•		•					•		•	•	•	•	•
Clarification of wine	•	•		•							•					•	•						
Remove astringency	•	•	•	•	•	•	•	•	•	•	•	•	•	•			•	•	•	•			
Remove bitterness					•	•	•	•	•	•			•				•	•	•	•			
Remove sulfur off-flavors															•								
Treat moldy juice								•		•									•		•	•	•
Treat oxidation							•	•	•	•									•	•			
Enhance aromatics					•	•	•	•	•	•			•	•	•	•	•	•	•	•	•	•	•
Diminish herbaceousness	•	•	•	•	•	•	•	•	•	•		•	•						•				
Reduce browning							•	•	•	•							•	•	•	•	•	•	•
Promote protein stability														•	•	•							•
Preserve wine color	•	•	•	•	•	•					•	•	•										
Plant origin																	•				•	•	
Free from animal protein								•						•	•	•	•	•	•	•	•	•	•
Compaction of lees	•	•	•	•						•	•	•		•	•	•	•	•	•	•			
Use in flotation		•	•	•				•		•		•					•		•	•	•	•	•
Use with silica gel	•	•	•	•								•					•			•			
Adsorption of contaminates														•		•					•	•	•
Direct application	•		•	•	•		•		•			•				•			•				

BENTONITES

Aktivit | *20 kg pack*

Calcium-sodium bentonite granulate.

Treatment aim
Clarification and stabilization of protein and colloidal cloudiness.

Product and effect
Aktivit is a granulated pure bentonite for treating a large beverage surface area. Aktivit provides protein stabilization and clarification in those cases where a pure calcium bentonite is insufficient. Aktivit adsorbs proteins, polyphenols and other undesired substances, even in beverages with a relatively high pH value or low acidity.

Dosage
70–200 g/100 L

Blancobent UF | *25 kg pack*

Bentonite powder for ultra-filtration.

Treatment aim
Stabilization to prevent proteinaceous and colloidal cloudiness in beverages during crossflow-filtration.

Product and effect
Due to its specific granulometry (absence of particles > 100 µm), this bentonite does not cause any abrasive wear to crossflow membranes. Owing to the defined particle size distribution, it is suitable for direct dosing into hollow fiber membranes. In this way, clarification and stabilization need only one process step and a reduced dosage.

Dosage
20–200 g/100 L

FermoBent® PORE-TEC | *20 kg pack*

Juice bentonite for time-saving co-fermentation.

Treatment aim
FermoBent® PORE-TEC provides early and lasting protein stabilization during alcoholic fermentation.

Product and effect
A more intensive and selective adsorption of proteins and inhibiting substances can be achieved due to its specific porous structure. FermoBent® PORE-TEC can be dosed directly. Due to its extremely low iron solubility, FermoBent® PORE-TEC can remain in the fermenting medium, which enables improved CO_2 release during fermentation. Finally, it will be racked off together with the gross lees.

Dosage
50–300 g/100 L

GranuBent PORE-TEC | *20 kg pack*

Pure, granulated sodium bentonite.

Treatment aim
For rapid and efficient protein stabilization, leading to excellent clarification of wine, vinegar and fruit juices.

Product and effect
GranuBent PORE-TEC is a top-quality sodium bentonite, with high swelling capacity and special purity. Good clarification and high protein adsorbing properties turn GranuBent PORE-TEC into an effective but gentle wine treatment. Lowest settling volume for pure sodium bentonites.

Dosage
20–100 g/100 L (wine)
35–75 g/100 L (juice)
40–150 g/100 L (vinegar)

NaCalit® PORE-TEC | *1/5/20 kg pack*

Granulated Na-Ca bentonite.

Treatment aim
Excellent flocculation, adsorption and clarification. Very efficient in problematic cases.

Product and effect
Due to PORE-TEC granulation NaCalit® PORE-TEC is easily wettable and suspendable. It allows an intense and selective adsorption of proteins and colloids. A strong clarifying effect takes place, even with high pH values. The precise mineral selection is discernible by its light color and a low sediment volume.

Dosage
50–200 g/100 L

Seporit PORE-TEC | *20 kg pack*

Granulated bentonite for juice treatment.

Treatment aim
Clean fermentation and careful protein stabilization in the juice.
Early removal of fermentation-inhibiting juice components.

Product and effect
The specific porous surface structure allows an intense and selective adsorption of proteins, as well as easy wetting and suspension. Efficient juice clarification is feasible due to the precise selection of minerals. The use of Seporit PORE-TEC can be decisive for a clean wine aroma. The product is characterized by high purity and a short settling time.

Dosage
50–250 g/100 L juice

SodiBent Supra | *25 kg pack*

Pure, natural, sodium bentonite powder.

Treatment aim
Efficient protein stabilization.

Product and effect
SodiBent Supra is a natural, finely milled sodium bentonite powder, obtained from a particularly pure bentonite mine. SodiBent Supra's swelling ability causes very intensive flocculation and a high level of protein adsorption. The beverage's filterability improves at the same time.

Dosage
40–120 g/100 L

	NaCalit® PORE-TEC	FermoBent® PORE-TEC	Seporit PORE-TEC	MostRein® PORE-TEC	Aktivit
Character	Na-Ca bentonite	Na-Ca bentonite	Ca-Na bentonite	Ca bentonite & activated carbon	Ca-Na bentonite
Color	Light colored	Light colored	Light colored	Grey	Light colored
Flocculation activity	Very high	High	Moderate	Moderate	Moderate
Protein adsorption	High	High	Moderate	Moderate	Moderate
Effectiveness with high pH values	Very good	Very good	Less good	Good	Good
Sediment volume	Moderate	Moderate	Slight	Slight	Moderate
Suspendability	Very good	Very good	Very good	Very good	Very good
Swellability	High	High	Low	Low	Moderate
Field of use	Wine	For fermenting in must	Must	Must, contaminated with *botrytis*	Wine

Akticol FA-UF | *10 kg pack*

Highly activated powdered carbon.

Treatment aim
Color reduction during ultra-filtration.

Product and effect
Akticol FA-UF is an acid-activated, highly efficient, activated, plant-based carbon powder. This carbon's composition and purity allow a particularly abrasion-resistant, gentle and careful application when used in combination with crossflow filtration systems. Akticol FA-UF is highly efficient, which means lower dosages can be used and thus the risk of processing plants becoming worn out is further minimized.

Dosage
20–40 g/100 L

CarboTec GE | *7.5/20 kg pack*

Special adsorption granulate for clean juice.

Treatment aim
Flavor-preserving granulate for adsorption and removal of undesirable components in juice.

Product and effect
The application is a preventive measure for the removal of impurities such as spraying residues or rot-induced off-flavors. Accelerates juice clarification and deposits some of the proteins and colloids responsible for turbidity more quickly. CarboTec GE has a deodorizing effect and ensures a reliable and clean fermentation.

Dosage
5–200 g/100 L

Ercarbon FA | *20 kg pack*

Selectively adsorbing activated powdered carbon.

Treatment aim
Efficient adsorption of oxidized polyphenols.

Product and effect
Ercarbon FA is a chemically activated, plant-based carbon for treatment of wine. It has an efficient adsorption effect on oxidized polyphenols, but less impact on taste and smell.

Dosage
20–40 g/100 L

ACTIVATED CARBON

Granucol® FA | *1/10 kg pack*

Selectively reacting activated carbon pellets.

Treatment aim
Color reduction and elimination of brownish color pigments.

Product and effect
Granucol® FA is used for reduction of tannins and polyphenols and to eliminate high color due to browning reactions. The carbon pellets undergo a special production process and are easy to dissolve once added to the beverage. Granucol® FA sediments quickly and well in the tank.

Dosage
10–40 g/100 L

Granucol® GE | *1/5/10 kg pack*

Selectively reacting activated carbon pellets.

Treatment aim
Adsorption of undesired off-flavors.

Product and effect
The application of Granucol® GE results in a selective adsorption of undesirable off-flavors. The guideline for grape processing is: add 1 g/100 L Granucol® GE per percent of rotten grapes into the sedimentation tank. The carbon pellets undergo a special production process and are easy to dissolve once added to the beverage. Granucol® GE sediments quickly and well in the tank.

Dosage
10–40 g/100 L

MostRein® PORE-TEC | *20 kg pack*

Granules of bentonite and activated carbon.

Treatment aim
Intense and selective adsorption of fermentation-inhibiting components.

Product and effect
MostRein® PORE-TEC plays a decisive role in production of clean wines in the event of botrytis-affected grapes. Granulated using PORE-TEChnology. MostRein® PORE-TEC is based on selected montmorillonite clays and specific, high-purity, plant-based activated carbon.

Dosage
50–250 g /100 L

Manno Release® NEW | *1 kg pack (Please observe country-specific regulations)*

Product combined of β-glucanase and yeast cell walls.

Treatment aim
Early release of mannoproteins.

Product and effect
Manno Release® is a formulation for the extraction of stabilizing, organoleptic mannoproteins. It is composed of specific yeast cell walls combined with a β-glucanase enzyme. The glucanase efficiently releases mannoproteins from the yeast cell wall into solution during alcoholic fermentation. In this way, compared to traditional methods, a sur lies effect can be achieved in a significantly shorter time by the end of fermentation.

Dosage
10–30 g/100 L

Senso R NEW | *5/20 kg pack*

Liquid gum arabic combined with mannoproteins and grape tannin.

Treatment aim
Harmonization of wines with astringent phenols.

Product and effect
Senso R balances out astringent polyphenols and adds more texture to wine. In the process, Senso R preserves the wine's fruit character, which is required for complexity and length on the palate. Filtration is affected very little as a result of careful selection of raw materials.

Dosage
50–300 mL /100 L

MannoComplexe[NEW] | *0.5 kg pack*

Pure mannoprotein.

Treatment aim
Mannoprotein addition without changing the character of the wine.

Product and effect
MannoComplexe[NEW] is a premium quality mannoprotein which contributes to improvement of tartrate stability and protein stability in wine. Mannoprotein has a balancing effect that improves the organoleptic perception of alcohol in wine. MannoComplexe[NEW] is applied to the premium wine range to round off hard edges, giving the wine a clean finishing touch.

Dosage
5–30 g/100 L

STABILIZATION

MannoSoft[NEW] | *0.5 kg pack*

Mannoprotein and polysaccharides.

Treatment aim
For improved organoleptics and mouthfeel in wine.

Product and effect
MannoSoft[NEW] is a preparation of mannoprotein and polysaccharides which contributes to improvement of tartrate stability and protein stability in wine. Wine's mouthfeel and organoleptics are clearly enhanced, due to the high proportion of free mannoproteins.

Dosage
5–30 g/100 L

MetaGum® | *1/10 kg pack (Please observe country-specific regulations)*

Highly esterified metatartaric acid and gum arabic.

Treatment aim
Prevention of crystal precipitations (potassium hydrogen tartrate), even at higher storage temperatures.

Product and effect
MetaGum® consists of a highly esterified metatartaric acid and a clearly soluble gum arabic. It prevents the formation of tartrate crystals in wines. The stabilizing effect is extended, in comparison to using metatartaric acid only.

Dosage
10 g/100 L

Senso Ü | *5/20/1,000 kg pack*

Liquid gum arabic combined with mannoprotein.

Treatment aim
Improved mouthfeel.

Product and effect
Senso Ü reduces perceptions of bitterness, astringency and balances the wine's organoleptic characteristics. Filtration is affected very little as a result of careful selection of raw materials. Assists colloid and tartar stabilization.

Dosage
100–300 mL /100 L

Stabiverek | *1/10/25/1,000 kg pack*

Liquid gum arabic.

Treatment aim
Stabilization of unstable colloids and enhancement of mouthfeel.

Product and effect
Gum arabic is a natural product, which is extracted from the dried sap of *acacia Senegal*. It consists of L-arabinose, D-galactose, L-rhamnose and D-glucuronic acid. Stabiverek is made from high-quality gum arabic using a special production process. Stabiverek can be applied very easily due to its liquid form.

Dosage
50–100 mL/100 L

SweetGum | *1/25/1,000 kg pack*

Easily filterable, liquid gum arabic.

Treatment aim
Assists colloid and tartar stabilization. Improves mouthfeel.

Product and effect
Gum arabic consists of a hydrocolloid (arabinogalactan II), composed of a polysaccharide and a protein fraction. This structure gives gum arabic its effect of stabilizing unstable colloids, which affect turbidity. In wine, SweetGum specifically counteracts metal-induced turbidity and precipitation of color pigments. Where reactive tannins are concerned, its protective function reduces the perception of astringency. SweetGum performs very well in filtration.

Dosage
50–200 mL /100 L

VinoStab® | *25/1,000 kg pack*

Carboxymethylcellulose.

Treatment aim
Treatment of wine with VinoStab® prevents precipitation of potassium hydrogen tartrate.

Product and effect
The product prevents the submicroscopic germs of the tartrate crystals from growing. The stabilizing effect of VinoStab® depends on oversaturation of the wines to be treated. A precise evaluation of stability in respect of tartar precipitation is possible by determining the saturation temperature, or by the mini-contact process (Erbslöh EasyKristaTest).

Dosage
75–130 mL/100 L

FILTRATION

Product	Application	Properties	Note
eSan-Filtertuch® (Filter cloth)	Lees and pre-coat filtration of wine	Monophilic fabric, high throughput, easy to clean	Made to measure
eSan-Filterbeutel (Filter bag)	Processing of lees (small quantities)	Monophilic fabric, easy handling and cleaning	In combination with a press

Product	Description	Application/Effect	Package (kg)
Filtration aided mixed product			
VarioFluxx® P	Coarse mixture of selected perlite types with cellulose fibers	Filtration aid for the filtration of lees, with a high drainage effect	8
VarioFluxx® F	Fine mixture	Compression of the filter cake during pre-coat filtration	15
Pure cellulose-based filtration aid for pre-coat filtration			
CelluFluxx® P50	Extra-long fibers for drainage	Ideal for use in the chamber and drum filters	17.5
CelluFluxx® P30	Long fibers especially for pre-coating	Fibers with smooth surface and therefore easy to clean	20
CelluFluxx® F75	Medium to long fibers for coarse filtration	Ideal for second pre-coat or continuous dosing	20
CelluFluxx® F45	Medium length fibers for fine filtration	Provides a filter cake with good structure	20
CelluFluxx® F25	Short fibers for fine filtration	Admixture for regular dosing to adjust the degree of clarification	20
CelluFluxx® F15	Extra short fibers for fine filtration	Increase in clarification efficiency when combined with Cellufluxx® F25	20
Special cellulose			
Trub-ex Neu	Voluminous long-fiber cellulose product	Pressing aid for mash or the processing of lees	10

Product	Application	Descritpion	Dosage (g(mL)/100 L)	(kg)
Oenodose 5	Sulfurization of must and wine	Effervescent sulfur tablets	1 tablet for 225 L (barrique) = release of 22 mg SO_2	Pack of 42 tablets
NEW **Solution sulfureuse P15**	Sulfurization of must and wine	Liquid, sulfurization of must and wine	6.7 mL/100L = 10 mg/L SO_2	5, 25
Sulfonium 40	Sulfurization of must, promotes yeast propagation	Liquid, sulfurization of must with ammonium bisulfite	5–15	25
Kadifit	Sulfurization of must and wine	Sulfurization with potassium disulphite (50% SO_2 content in the powder)	5–15	0.01, 1, 15, 25
VinProtect	Application in must	Protection against oxidation and preservation of the aroma potential, reduction of SO_2 discharge	10–20	1

QUALITY MANAGEMENT

Ever since Erbslöh Geisenheim beverage technology was founded, we have not only focused firmly on product quality, but also on comprehensive service and expertise, which is why Erbslöh has obtained various official certifications, so that our range also includes products that meet specific customer requirements.

Erbslöh has been certified to international standard FSSC 22000 2017. FSSC 22000 certification incorporates ISO 22000 and is tailored to the needs of the food industry. As a global supplier to the food industry, FSSC 22000 certification means Erbslöh can offer its customers a suitable quality system. The FSSC 22000 certificate meets the requirements that international commercial standards, such as IFS and BRC, make of food industry suppliers. This is how Erbslöh meets the high safety and satisfaction expectations of customers, employees and suppliers on a daily basis.
The current FSSC 22000 certificate can be found in the Download area at www.erbsloeh.com.

FSSC 22000 | KOSHER | HALAL | EU-BIO | FDA-Registrierung

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