

KITO PURE

Adsorbent processing aid based on chitosan

DESCRIPTION

100% pure chitosan specific for microbiological stabilization of musts and wines. Used in enology to reduce the development of indigenous bacteria and yeasts that cause organoleptic alterations in wines. The use of Kito Pure improves olfactory cleanliness, adsorbing malodorous substances such as sulfur compounds and volatile phenols, improves clarification and filterability of wines.

Contains no allergens.

COMPOSITION

Chitosan obtained from *Aspergillus niger* and yeast hulls

INSTRUCTIONS FOR USE

Disperse Kito Pure in water in a 1:10 ratio, mixing carefully until obtaining a homogeneous suspension. Add to the mass to be treated through closed pumping over, keeping the product in agitation for 20-30 minutes. Rack after 6-8 days from treatment.

DOSAGE

Recommended dosage: 5 g/hl

Maximum legal dose: 10 g/hl

PACKAGING

250g packages

STORAGE

Closed package: store in a cool place (temperature below 25°C), dry, ventilated and odor-free. The product maintains its characteristics intact for at least 24 months from the production date.

Open package: close carefully and store in a cool place (temperature below 15°C), dry and ventilated. Use the product within a short time.

HAZARDS

This product must be stored, handled and used in accordance with suitable industrial hygiene practices and in compliance with current legislation. Product for food and enological use, for professional use only.

CLASSIFICAZIONI E DICHIARAZIONI

Compliant with EC Reg. 934/2019 – Compliant with the International Enological Code. Product not certified organic but permitted for organic wine production, in the absence of available products of certified organic origin (EC Reg. 203/2012).

Usage limitations: Not classified

ADR Classification: Not classified

GMO Declaration: Does not contain GMOs; does not derive from GMOs Allergens: Does not contain products of Annex III bis of directive 2000/13/EC and subsequent amendments.