



# KTS® FLOT

Specific combination of plant-based glues and *Aspergillus niger* chitin derivative for optimised fining.



Used in the Oenoterris® White and Rosé Programme

For use in static and flotation

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



## GOOD TO KNOW!

For several years now, winemakers have been turning to alternatives to animal glues.

After the OIV validated the use of plant-based glues in 2004, Martin Vialatte® continued to develop new-generation glues such as KTS® FLOT.

This product is a combination of plant-based glues and chitin derivatives that can be use by itself to replace the combination of gelatine/silica gel and/or bentonite.



## OENOLOGICAL GOALS

- Very fast floc formation.
- Fast, thorough clarification: optimised NTU/time rate
- Settling of the lees cap for easier racking and to economise must
- Protects against oxidation: colour control and reduction of OD420 (yellow colouring) and OD320 (quinones)
- Organoleptic impact: fruity, fresh and volume in the mouth



## DOSAGE

**Recommended dosage: 5 to 15 cL/hL depending on the quality of the must.**

Maximum legal dose according to current European regulations: 60 cL/hL.



## STORAGE

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



## PACKAGING



5L  
20L  
1 000L\*

\* Note: The 1000L package requires a permanent churning system to keep the mixture in suspension and the desired dosage.

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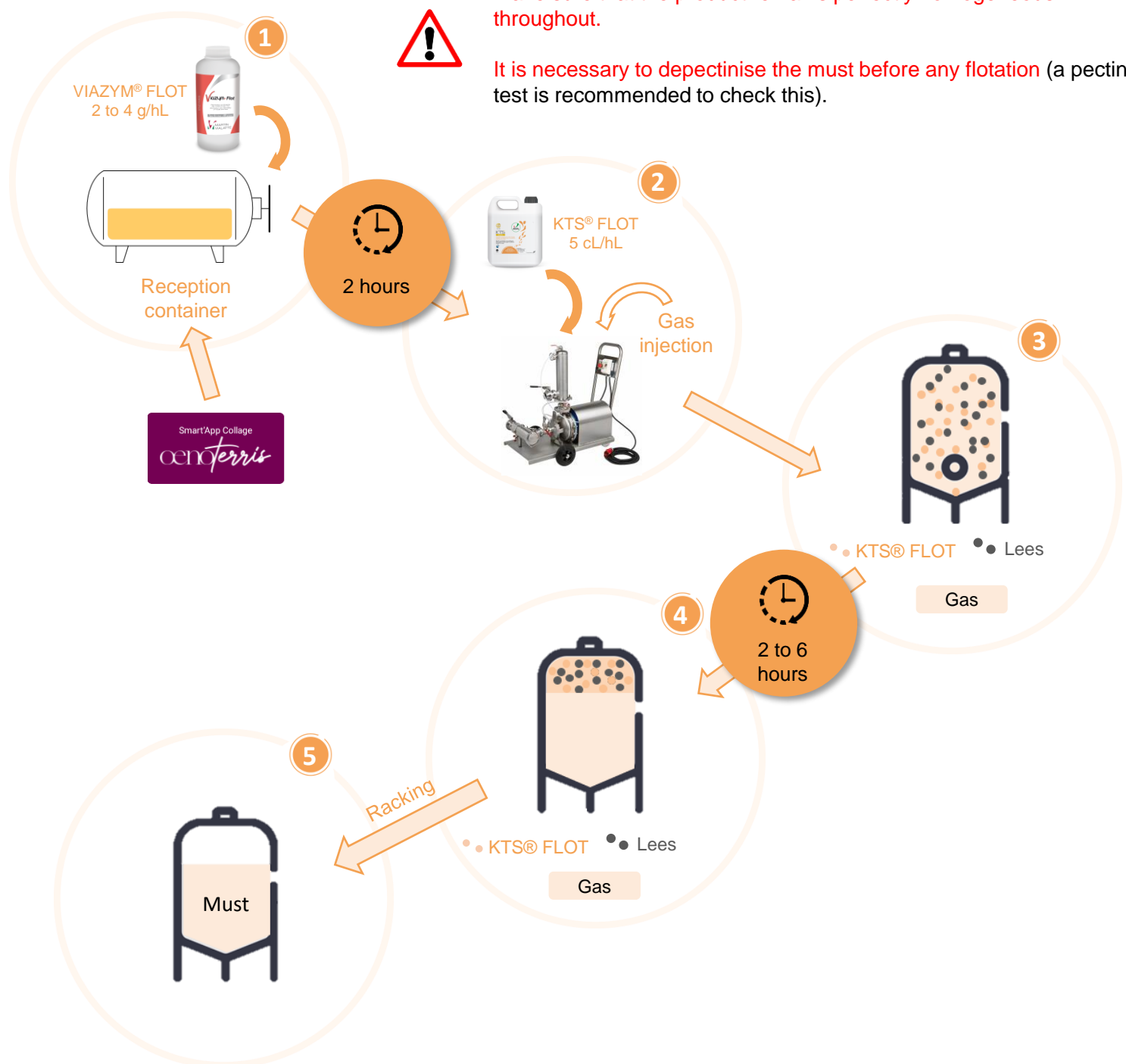


### INSTRUCTIONS FOR USE

Shake the KTS® FLOT canister before use.  
Churn to homogenise the must perfectly before moving on to the "flotation" stage.

Make sure that the product remains perfectly homogeneous throughout.

It is necessary to depectinise the must before any flotation (a pectin test is recommended to check this).



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



### INSTRUCTIONS FOR USE

Churn to homogenise the must perfectly before moving on to the "static settling" stage.

