Winemaking practices and additives compatible with Claristar® and Final touch® mannoproteins

Winemaking practices	Applications	Compatibilities of mannoproteins with treatment done		Recommendations
		Before Mannoproteins addition	After Mannoproteins addition	
Activated charcoal	Treatment of oxidation or coloration of whites	Yes	No	
	Treatment of contaminants in must and wine in fermentation			
Alcohol level	We have found that Claristar is most effective when the wine to be treated contains less than 16% alcohol.			
Arabic gum	Stabilisation and Texture	Yes	Yes	
Ascorbic Acid	Anti-oxidising	Yes	Yes	
Barrel	Ageing	refer to Tannins		
Bentonite	Clarification and stabilisation	Yes	No	
Blending	Mixing wines to make a cuvée	Yes	To be analysed	
Carboxyl methyl cellulose CMC	Tartrate stabilisation	Yes	Yes	ATTENTION: the stabilisation capacity of these 2 products is not cumulative. The boundaries of each are the same.
Calcium Carbonate CaCO3	Diacidification of the wine	No	No	
Casein	Remove oxidisible and oxidised phenolic compounds	Yes	No	
Cellulose	Prevent oxidation of whites and rosés	Yes	No	
	Filtration	Yes	Yes	Possible retention with 100% cellulose filter. Lenticular pads compatible. Addition after earth mandatory.
Chitin-based derivatives	Clarification, prevention of metals casse and detoxification	Yes	No	Those products are not soluble so the racking done after their addition could affect the efficienc of of Claristar and Final touch products.
Citric Acid	Prevention of iron casse	Yes	No	
Cold stabilization	Tartrate stabilisation	Yes	Yes	
Copper sulphate or citrate	Treatment of reduction odour	Yes	No	The copper concentration in the wine must be lower than 1 mg/l - Delay of 48h before the mannoproteins use.
DMDC	Sterilisation	Yes	Yes	
Electrodialysis	Tartrate stabilisation	Yes	Yes	
Ferrocyanure of potassium	Removal of excess of iron on whites and rosés	Yes	No	
Filtration aids	Filtration using diatomite (Kieselguhr/diatomaceous earth, perlite, cellulose fibers)	Yes	No	
Filtration membrane organic/mineral	Filtration with crossflow	Yes	Yes	
Filtration membrane plastic fibers	Filtration with cartridges	Yes	Yes	
Gelatin	Clarification	Yes	No	
Filtration with glass fiber	Filtration	Yes	Yes	
Ion Echange Resins	Tartrate stabilisation	Yes	No	
Isinglass	Clarification of white wines	Yes	No	
Lactic Acid	Acidification	Yes	No	Delay of 15 days to be respected before the mannoproteins use.
Malic Acid, L & DL	Acidification	Yes	No	Delay of 15 days to be respected before the mannoproteins use.

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		Before Mannoproteins addition	After Mannoproteins addition	
Metatartaric acid	Tartrate stabilisation	Yes	Yes	ATTENTION: the stabilisation capacity of these 2 products is not cumulative. The boundaries of each are the same.
Oak chips	Gives complexity and structure to the wine	refer to Tannins		
Phytate of Calcium	Removal of excess of iron on reds	Yes	No	
Plant Proteins	Clarification and fining	Yes	No	
Potassium bicarbonate KHCO3	Diacidification of the wine	Yes	No	Delay of 15 days to be respected before the mannoproteins use.
Potassium bitartrate	Accelerate precipitation of tartaric crystals	Yes	No	
Potassium metabisulfite	Sulphiting	Yes	Yes	
Potassium polyaspartatae KPA	Tartrate stabilisation	Yes	Yes	ATTENTION: the stabilisation capacity of these 2 products is not cumulative. The boundaries of each are the same.
PVPP	Clarification	Yes	No	
Silica gel	Clarification and fining	Yes	No	
SO2	Sulphiting	Yes	Yes	
Sorbic acid or Potassium sorbate	Prevent the micribiological development	Yes	Yes	
Tannins (chips, barrels, enological tannins)	Ageing, Colour stabilisation, Prevent oxidation	Yes	No	Turbidity test with wine sample filtrated + Mannoproteins (wished dosage or dose according to instability analysis) at 4/8°C : absence of turbidity after 1 day.
Tartaric acid DL	Decrease calcium level	Yes	No	Delay of 15 days to be respected before the mannoproteins use.
Tartaric acid L	Acidification	Yes	No	Delay of 15 days to be respected before the mannoproteins use.
Yeasts hulls	Detoxification	Yes	No	Those products are not soluble so the racking done after their addition could affect the efficienc of of Claristar and Final touch products.

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