

BICLAR® DOLMAR

APPLICATIONS

BICLAR DOLMAR, a product created to optimize the clarification and elimination of oxidized and oxidizable compounds of organic wines, does not contain gluten, its components are not genetically modified and do not present allergens.

Within the composition of **BICLAR DOLMAR** there are:

Activated charcoal with high adsorption power: it is especially suitable for the elimination of oxidized and oxidizable compounds, thus avoiding browning of musts and wines.

Mixture of vegetable pea proteins: formulated for the clarification of white wines, act against the bitterness and green nuances of white wines, giving them a remarkable organoleptic improvement.

Bentonite of activated nature: able to eliminate the unstable proteins present in the wine, respecting the organoleptic characteristics of the treated wines.

Thanks to its activation, the dose to be used of **BICLAR DOLMAR** is smaller than with other type of clarifiers, producing a reduced volume of lees and therefore, a minimum loss of wine. After its use it is important to do a protein stability test.

DOSAGE

Dose: from 20 to 180 g/Hl.
Maximum usable dose: 180 g/Hl.

PROPIEDADES FÍSICO-QUÍMICAS

Pb [mg/kg]:	< 2
Fe [mg/kg]:	< 200
As [mg/kg]:	< 3
Cd [mg/kg]:	< 1
Zn [mg/kg]:	< 25
SulfIDE [mg/kg]:	< 20
Benzo Pyrene [µg/kg]:	< 10
Chloride [g/kg]:	< 3
Cyanide:	Absence
Contact area [m ² /g]:	< 5
Acid soluble material [%]:	< 5
Ash [%]:	< 10
Humidity [%]:	< 20

INSTRUCTIONS FOR USE

Dissolve BICLAR DOLMAR into 10 times its weight in water.

Let the product expanding for 2 hours and add to must or wine thoroughly.

We recommend Dolmar Racor of clarification.

PACKAGING

1kg and 10 kg bags.

STORAGE

Keep the container filled with original sealed, protected from light in a dry and odor free place. Keep at temperatures from 5-20°C.

Once opened, use the product quickly.

Las indicaciones anteriormente expuestas corresponden a nuestros conocimientos actuales. Se facilitan sin compromiso ni garantía por nuestra parte, en la medida que su utilización queda fuera de nuestro control. Estas informaciones no liberan al usuario del cumplimiento de la legislación y medidas de seguridad vigentes.

PRODUCTO ALIMENTARIO: Este producto es conforme a los reglamentos CE 491/2009 y 606/2009 por lo que cumple todas las garantías de pureza para ser adicionado a un producto alimentario como el vino.

CODEX ENOLÓGICO: Producto conforme al CODEX ENOLÓGICO INTERNACIONAL según versión en vigor. Responde a las normas y recomendaciones del CODEX ALIMENTARIO y a sus reglas de higiene siendo conforme a las normas europeas a nivel alimentario como aditivos o auxiliares agroalimentarios.

AUSENCIA DE OGM: Este producto no procede de organismos modificados genéticamente ni los contiene.

NO-IONIZACIÓN: Este producto no ha sido sometido a tratamiento ionizante.

