

ATOXIL

Ochratoxin A Removal in Must and Wine

CHARACTERISTICS

Atoxil is used in must and in wine. Its action is based on the synergy between the activated carbon, polysaccharide fibers and various types of silicates.

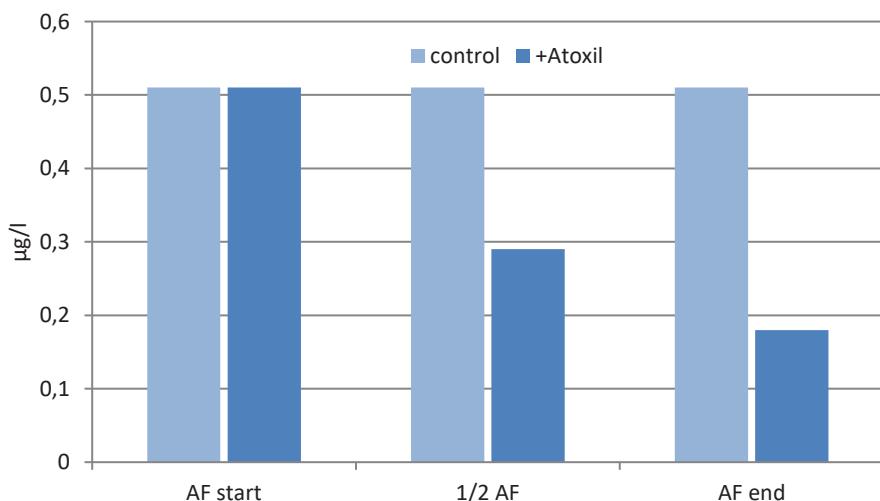
The presence of OTA in must and wine is closely tied to climatic and ambient factors and must be fought in the vineyard. In the winery, it is possible to contain the problem by adopting the use of good hygienic practices during all aspects of vinification.

If the level of OTA is thought to be excessive, it is necessary to lower the concentration by employing preventative action in the must or by using curative action in the wine.

APPLICATIONS

Must treatment: when used at the beginning of the alcoholic fermentation, Atoxil effectively adsorbs mycotoxins present in the must. This is accomplished by the joint action of activated carbon and the fibers of Polimersei. The natural rolling action of the fermentation allows the must to come into contact with Atoxil which favors the adsorption of OTA.

Wine treatment: the activated carbon accentuates the action of the other components, but the small amount present (<10%) has only a minimal effect upon red wine colour.



Reduction of Ochratoxin A (OTA) during alcoholic fermentation obtained with the addition of Atoxil (100 g/hl).

DOSAGE

Between 50 and 100 g/hl depending on the level of removal which is desired.

INSTRUCTIONS FOR USE

Atoxil must be accurately dispersed in the volume to be treated while pumping-over for at least 2-3 hours; this will ensure sufficient contact with any toxins which may be present. The entire volume should then be allowed to rest for 24 hours. At the end of this time period, filtration or removal of the deposit which may have formed should occur.

PACKAGING

25 kg bags.

