

# CLEARFINE

ISINGLASS FININGS FOR BEER AND WINE



## PRODUCT DESCRIPTION

Isinglass is a pure form of collagen, traditionally used as a fining agent in beer and wine. When added to the beer or wine, the isinglass particles attract the yeast and tannins. The finings sink to the bottom, precipitating the solids to leave the beer clear and bright and the wine, light and polished.

Clearfine is made from isinglass; a pure non – GMO collagen, food grade organic acid and preservative. It is made from specially processed fish maws and is available in powder form.

In breweries, Isinglass Finings is added to the beer at the end of fermentation for faster clarification.

In wineries, it is used as a processing aid used to remove colloidal haze, improve filterability, accelerate the settlement of yeast cells and reduce astringency without affecting the natural flavour of wine.

Clearfine is a triple refined, purified, standardized, readily soluble Isinglass Finings that give your beers and wines the perfect clarity in a shorter period of time.

## BREWERY BENEFITS

- A natural product
- improved shelf life and temperature tolerance
- Solutions can be prepared to meet demand
- Reduced storage requirements
- Formulation can be adjusted to give optimum results in a particular type of beer
- Enhances filter performance
- Enhances beer foam stability
- Easy to use
- Reduces storage time in the conditioning tank

## WINERY BENEFITS

- Reduces the harshness & bitterness in whites & rose'
- Reduces unwanted aromas
- Strips out the browning pigmentation caused by oxidation
- Removes permanently suspended particles
- Adds lustre or polish to the wines appearance
- Easy to use



## USAGE IN BEER

Take 300 grams of Clearfine add adequate quantity of soft chilled water to make a honey like consistency.

- Keep the paste overnight at 15-20 degree centigrade.
- Add soft chilled water,
- Using a homogenizer to make a volume of 6 Litres.
- Add this 6 Litres of Clearfine solution to 10,000 Litres of beer.

Dosage: 3gm/100lts of beer



## USAGE IN WINE

- Take 800 grams of Clearfine add adequate quantity of soft chilled water to make it a paste.
- Keep the paste overnight at 20 degree centigrade.
- Add soft chilled water using a homogenizer to make a vol. of 8 litres.
- After fermentation Clearfine is added to the wine while stirring vigorously.

- It will produce a thin layer of fine sediment in a 7 - 10 days, as the last of the suspended solids precipitate to the bottom.
- Rack the wine.

Dosage: 8-10gms/100lts of wine

## TECHNICAL SUPPORT

For Health & Safety information on this product, please refer to the Material Safety Data Sheet (MSDS).

For support and advice on the use of this product, please call or e-mail our technical support;  
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