

# ICTIOCLAR

Purified isinglass

## CHARACTERISTICS

**Ictioclar** is a collagen-based product derived from fishes' swim bladders.

## APPLICATIONS

**Ictioclar** is a fast-acting, mild fining agent for premium white and rosé wines. Its slow flocculation removes fine suspended particulates.

**Ictioclar** enhances the turbidity and filterability of wines containing polysaccharides caused by *Botrytis*.

## COMPOSITION

Fish collagen combined with citric acid to enhance solubility and stabilized with potassium metabisulphite.

Allergen: Contains sulphites.

## DOSAGE

Finished wines                      1-3 g/hl

*It is recommended to perform laboratory tests before application to determine each particular wine's optimal dosage.*

## ORGANOLEPTIC QUALITIES

**Ictioclar** removes the polyphenolic fraction responsible for giving wines a bitter character and producing early oxidation.

It produces exceptional limpidity and translucency in wines containing few suspended particulates.

## INSTRUCTIONS FOR USE

1. Dissolve the Ictioclar in 100 times its weight of distilled water or wine, then stir vigorously to ensure it is thoroughly mixed.

2. Leave to stand for 2–3 hours until fully hydrated.

3. Stir vigorously again. If the gel is very thick, more water or wine may be added.

4. Add immediately to the wine and mix thoroughly.

### Precautions for use

Prepare the solution immediately prior to application. Once prepared, use within 24 hours.

**Ictioclar does not cause over-fining.**

## PHYSICAL APPEARANCE

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White flakes.

## PACKAGING

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100-g.

## PHYSICO-CHEMICAL PROPERTIES EP 782 (REV.2)

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Total nitrogen [%]	> 8
Moisture [%]	< 10
pH (1%)	2,0-4,0
SO <sub>2</sub> [%]	< 2,5

## STORAGE

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Store in the original packaging in a cool, dry, odour-free place.

Once open, use as soon as possible.

Best before: 3 years from packaging.

## RGSEAA: 31.00391/CR

*This product complies with the International Oenological Codex and EC Regulation (UE) 2019/934.*