

# BCP XXI

## Allergen-free fining agent for use during fermentation

### CHARACTERISTICS

**BCP XXI** is a casein-free fining agent that has a powerful deproteinizing effect on musts and wines. BCP XXI selectively removes leucoanthocyanins and catechins, which are the causes of oxidation, as well as removing the polyphenol oxidases that catalyse the process, thereby preventing browning in white musts and wines and preserving the natural colour of rosés and reds.

**BCP XXI** also enhances lee compacting and later filtration.

### APPLICATIONS

When used during fermentation, **BCP XXI** helps produce fresher, more limpid wines.

When used to clarify still wines, it is an ideal substitute for products containing casein.

**BCP XXI** is an allergen-free product.

### ORGANOLEPTIC QUALITIES

Applying **BCP XXI** enhances colour and aromatic profile, producing wines with cleaner primary aromas and a more markedly fruity character.

### DOSAGE

Musts	20 - 50 g/hl
Wines	15 - 40 g/hl

*Maximum legally permitted dose: 320 g/hl*

### COMPOSITION

Bentonite, PVPP and cellulose.

### INSTRUCTIONS FOR USE

- Dissolve the **BCP XXI** in 10 times its weight of water and mix thoroughly.
- Leave to rest for 2 hours.
- Add to the must or wine and pump-over, then mix thoroughly again.

#### Precautions for use

If applied during alcoholic fermentation, the solution should be added at the beginning of the process.

### PHYSICO-CHEMICAL PROPERTIES

pH (1%)	9 - 11
Moisture [%]	< 10
Particle size (75µm) [%]	< 15

### PHYSICAL APPEARANCE

Fine, milk-white powder with visible fibres.

### PACKAGING

15-kg packs.

### STORAGE

Store in the original packaging in a cool, dry place.

REGISTRATION: R.G.S.A: 31.00391/CR

*This product complies with the International Oenological Codex and EC Regulation No 2022/68.*