

GRANUCEL

Cellulose Powder for Over-clarified Juice

CHARACTERISTICS

Research has shown that wines too low in turbidity often result in fermentations that have difficulty finishing and that have an increase in volatile acidity. Best fermentation results were obtained on juice with a turbidity level between 100 and 200 NTU. Since it is difficult to adjust turbidity without a nephelometer, Granucel offers an alternative solution.

Granucel is composed of cellulose powder. It was designed to be used in highly clarified white and rosé juice to add back solids and to help keep yeast in suspension. Granucel can also be incorporated into an existing nutrient blend to help promote a healthier, faster fermentation.

RECOMMENDED DOSAGE

100-600 ppm 10-60 g/hL 0.8-5.5 lb/1000 gal

Each 10 g/hL dose of Granucel equals an approximate rise of 20 NTU.

DIRECTIONS FOR USE

Granucel should be added to juice that has been clarified either by lees sedimentation or by centrifugation, before the start of the fermentation.

Prepare Granucel by mixing the necessary quantity in 10 times its weight of water. Then add the mixture to the juice while mixing the tank.

PACKAGING AND STORAGE

Granucel is available in 1 kg bags. Unopened, it has a shelf-life of 3 years. Once opened, store in a cool, dry environment.

This information is herein true and accurate to the best of our knowledge, however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

