

INOCEL

Cellulose powder for over clarified juice

CHARACTERISTICS

Inocel is purified cellulose powder. Inocel increases the turbidity of white and rosé juice. It may be used alone or in combination with nutrients to improve alcoholic and malolactic fermentation. Add to freshly pressed juice at the beginning of fermentation.

RECOMMENDED DOSAGE

10-60 g/hL	0.8-5 lb/1000 gal*
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** Each 10g/hL of Inocel equals a rough increase of 20 NTU*

DIRECTIONS FOR USE

Blend Inocel into 20 times its weight of water. Once dissolved, add directly to the must, mixing thoroughly.

STORAGE

Dated expiration. Store in a cool and dry environment below 25°C (77°F).

The information herein is 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.

Document Edited 6/16/10

