

X-PRO® BACTOCLEAN

Multi-component fining agent based on specific inactivated yeast, fungal-origin chitosan and plant protein with a stabilising action

X-PRO
EXTRAORDINARY WINEMAKING

X-PRO® BACTOCLEAN is a fining agent based on a specific inactivated yeast (SIY) obtained through the **X-PRO®** process, selected fungal-origin chitosan (*Aspergillus niger*) and potato protein with a clarification action, developed to:

- help control populations of undesirable microorganisms
- promote the redox stability of wine
- manage oxidised and oxidisable phenolic compounds

X-PRO® BACTOCLEAN is recommended for processes requiring control of undesirable microorganism growth, limitation of oxidative phenomena and improved clarification, while also helping enhance palate balance and reduce any bitter and astringent sensations.

Dilutions	Bacteria CFU/ML		
	-3	-4	-5
TQ	Lawn (not countable)	1028	60
10 g/hL X-PRO BACTOCLEAN	80	8	ND

Viability of anaerobic bacteria (Bio WL Differential Agar - anaerobic conditions) in untreated wine and wine treated with 10 g/hL X-PRO® BACTOCLEAN.

APPLICATION

●	Red wines	5 - 25 g/hL
●	Rosè wines	5 - 25 g/hL
●	White wines	5 - 25 g/hL
●●●	Sparkling	5 - 25 g/hL



Suitable for organic winemaking



No allergens



Vegan product



AURORAS® Technology

COMPOSITION AND APPEARANCE

Product based on a specific inactivated yeast (SIY), obtained through the X-PRO® process, with a high polysaccharide content, combined with selected fungal-origin chitosan (*Aspergillus niger*) and potato protein.

Appearance: amber-coloured flakes and powder.

BENEFITS

- ✓ Preserves and enhances the wine's colour characteristics and aromatic expression
- ✓ Clarification action
- ✓ Natural redox protection
- ✓ High stabilising capacity
- ✓ Suitable for organic and vegan wine production
- ✓ Not classified as an additive
- ✓ Readily dispersible in water



APPLICATIONS



X-PRO® BACTOCLEAN is recommended at all processing stages where a clarification effect is required together with control of undesirable microflora and oxidation management. X-PRO® BACTOCLEAN helps optimise the use of sulphur dioxide, contributing to lower dosages during the most sensitive stages, such as storage or preparation of the wine for prise de mousse.

When using X-PRO® BACTOCLEAN, comply with the applicable regulations.

DIRECTIONS FOR USE



Thoroughly disperse X-PRO® BACTOCLEAN in 10 parts of warm water, then add to the product to be treated and mix thoroughly.



When rapid clarification or protein stabilisation is required, **X-PRO® BACTOCLEAN** should be used in combination with a bentonite with a high protein-removal capacity, such as **PLUSGRAN® GEL**. The combined treatment provides effective wine clarification and stabilisation while preserving the benefits of the control action.



PLUSGRAN® GEL

FROM RESEARCH AND DEVELOPMENT



THE X-PRO® PROCESS

Five years of research led to the development of the **X-PRO®** Process (European Patent No. EP3561047), an innovative inactivation technology based on HPP (High Pressure Processing). This process preserves all the most active yeast components without the denaturation typically caused by other inactivation processes.

X-PRO® FLAKE FORM

The distinctive flake formulation of the **X-PRO®** range (Registered Community Design No. EM 007542857-001) promotes optimal dissolution and significantly reduces dust dispersion during winery operations. This results in greater efficiency of use and reduced waste.

PACKAGING

0.5 kg packs.



STORAGE

Keep in a cool, dry place. Reseal opened packs.



DOSAGE

From 5 to 25 g/hL.
Note: 25 g/hL of X-PRO® BACTOCLEAN provides 10 g/hL of chitosan.



HAZARD CLASSIFICATION

Under current European regulations, the preparation is classified as non-hazardous.

