

## KTS® FLOT

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**Specific combination of non-allergenic fining agents of plant origin  
for optimum flotation of musts.**

### CHARACTERISTICS

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For successful must racking by flotation, it is necessary to have a fining additive that allows rapid flocculation and good phase separation, even in the presence of a high concentration of solid matter. Until now, only gelatin combined with silica gel and/or bentonite allowed this level of clarification. However, the use of a product that is allergenic and/or of animal origin has become increasingly problematical for winemakers.

That is why MARTIN VIALATTE, a pioneer of plant fining agents, has over the past few years devoted time and research into developing an alternative solution, **KTS® FLOT**, a highly effective non-allergenic product of plant origin.

**KTS® FLOT** can be used equally well for flotation of white, rosé and red musts resulting from thermovinification.

### OENOLOGICAL PROPERTIES

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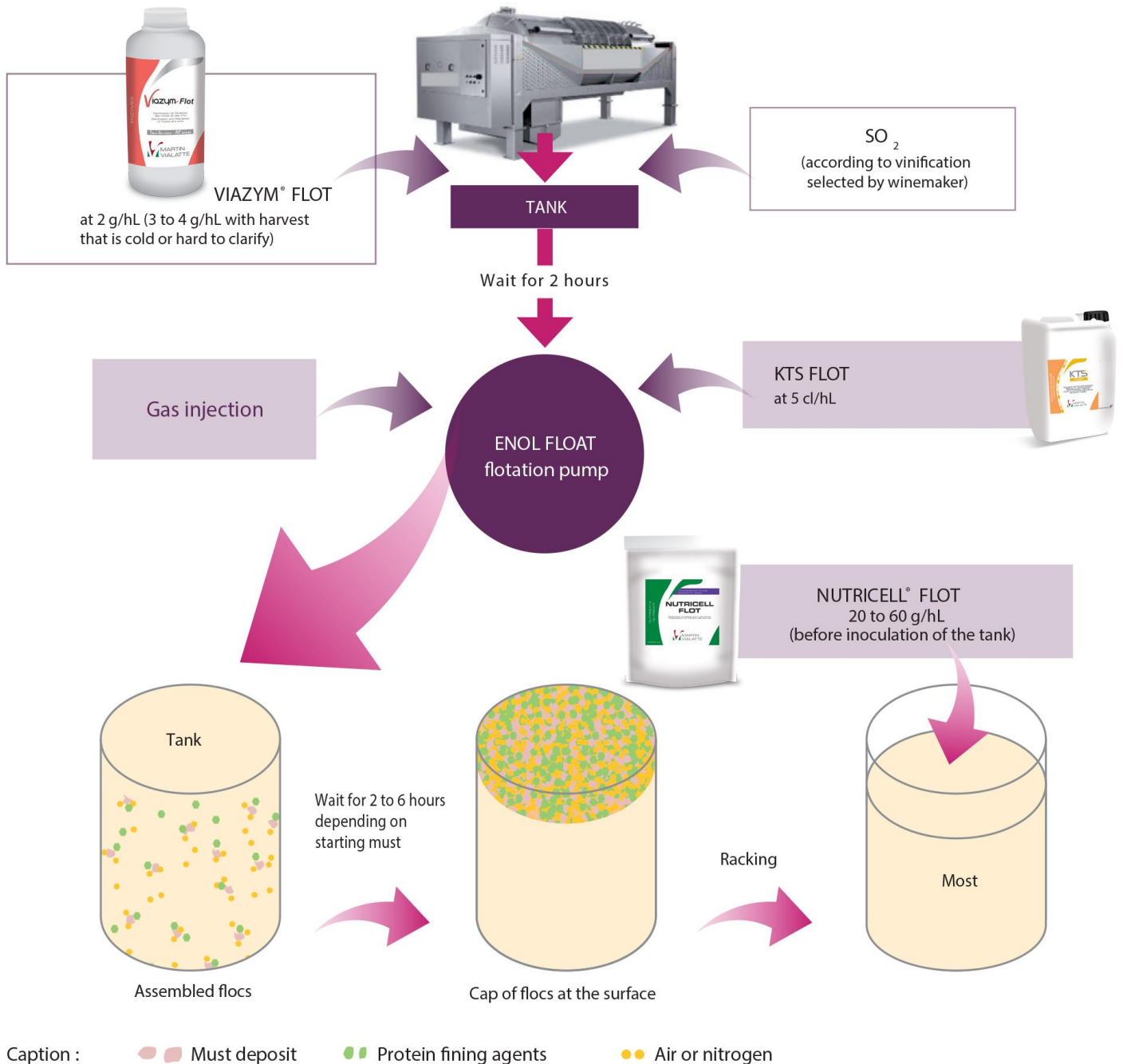
**KTS® FLOT** allows:

- rapid, thorough clarification: optimisation of the NTU/time ratio
- Settling of the cap of must deposits to facilitate racking and economise must

**KTS® FLOT** helps to:

- protect against oxidation: control colour and decrease OD420 (yellow colour) and OD320 (quinones)
- improve taste: musts are described as being fruity, fresh and delicate.

FLOTATION PROCESS



APPLICATIONS

The must should always be depectinised before flotation.

The pectolytic enzyme preparation recommended for this stage is:

- **VIAZYM FLOT** at a dosage of 2 to 4 mL/hL

It is advisable to carry out a pectin test before flotation in a tank in order to verify the depectinisation of the must.

**KTS® FLOT** is a liquid product and can be directly added to the must to be floated.

## DOSAGE

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### **Recommended dosage:**

From 5 to 15 cl/hL depending on the quality of the must.

Maximum legal dose according to current European regulations: 60 cL/hL

## INSTRUCTIONS FOR USE

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Shake the can of **KTS® FLOT** before use.

Stir so as to thoroughly mix the must before proceeding to the 'flotation' stage.

### **Precautions for use:**

Product for oenological and specifically professional use.

Use in accordance with current regulations.

## PACKAGING

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20L

1000L\*

\*NB: 1000L packaging requires a permanent stirring system in order to maintain the mixture in suspension and at the desired dosage.

## STORAGE

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Store unopened, sealed packaging away from light in a dry, odour-free environment. Store away from frost.

Once opened use within 48 hours.

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