

# TECHNICAL INFORMATION SHEET:

## Naturo-F

### Description

**PRODUCT NAME:****Naturo-F****PRODUCT CODE:****NATURO-F-5K****PACKAGING:****5, 25 kg**

Naturo-F from Murphy & Son is a vegan-friendly liquid fining added to fermented cider or wine to remove yeast cells from suspension (sedimentation). It contains a naturally occurring chitosan (from mushrooms) effective in the fining of wine, cider and vinegar.

### Benefits

- A traditional, vegan and natural product
- Effective in a wide variety of wines, ciders and vinegars
- Causes production of large flocs, which settle rapidly to leave a bright supernatant with compact bottoms
- Rapidly fines yeast

### TECHNICAL SUPPORT

tel: +44 (0) 115 978 5494 | e: [techsupport@murphyandson.co.uk](mailto:techsupport@murphyandson.co.uk)

### REGULATORY COMPLIANCE INFORMATION

Refer to the **Product Specification Sheet** or contact us ontel: +44 (0) 115 978 5494 | e: [compliance@murphyandson.co.uk](mailto:compliance@murphyandson.co.uk)

### HEALTH & SAFETY INFORMATION

Refer to the **Safety Data Sheet (SDS)**

- Reduces the need for cold crashing, filtration or centrifugation
- Safe and easy to handle

## Guidelines for use

- Check that the product is within its shelf life before use
- Carry out optimisation trials to determine the correct rate of use
- Must be mixed well before use
- Read the Safety Data Sheet prior to use

## Principle

The prime function of Naturo-F is to remove yeast cells from suspension after fermentation. Being densely positively charged, the chitosan molecule rapidly attracts negatively charged yeast cells to form aggregates that are too large to remain in suspension and that therefore precipitate from the cider/wine/vinegar.

## Application and rates of use

After fermentation has finished, the wine/cider, should be racked off, or decanted from any sediment, into a clean, sterile container, and mixed thoroughly and allowed to stand for up to 24 hours. During this time, a precipitate will form, and settle out to leave a clear product.

The exact rate for a given liquid will vary according to your setup, the recipe and the types of yeasts and adjuncts used. Naturo-F should be added at the rate of 1 to 5 ml/L.

## Storage and shelf life

- Store in cool conditions away from direct sunlight.
- Keep in original container.
- Keep containers sealed when not in use.
- Minimum storage temperature is 1°C, maximum storage temperature is 20°C.
- Recommended storage temperature is 4°C - 15°C.
- Do not allow the product to freeze.
- The shelf life at the recommended storage temperature is nine months from the date of manufacture.



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