

FININGS

NATURO F POWDER

TECHNICAL DATA SHEET

Description

Naturo-F Powder from Murphy & Son is a vegan-friendly 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

- Concentrated product, long shelf-life
- 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
- Reduces the need for cold crashing, filtration or centrifugation
- Safe and easy to handle

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.

PRODUCT CODE

NATURO-F-POWDER

COMMODITY CODE

3913900099

PACKAGING

250g

STORAGE

Keep in original container

Keep containers sealed when not in use

Temperature

Recommended storage temperature

5°C - 20°C

42°F - 68°F

Do not allow product to freeze

Location

Store in cool conditions away from direct sunlight

Shelf Life

At the recommended storage temperature, 24 months from the date of manufacture

Application and Rates of Use

PRODUCT CODE

Naturo F powder must be dissolved in water, which requires high shear mixing. The higher the concentration, the more difficult it is to fully dissolve, ideally target a 2.5% w/v Naturo F solution.

- Set up a (sterile) mixing vessel with a high shear mixer
- Fill the mixing vessel with water (temperatures of between 30 and 40°C are beneficial)
- Turn on the mixer
- Add the Naturo F Powder slowly to avoid clumping; e.g. 25 g of Naturo F in 975 mL water to achieve a 2.5% w/v solution.
- Mix until the contents appear to be homogeneous
- Store in the fridge until use

WHEN TO 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.

RATES OF USE

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.

Guideline 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

TECHNICAL SUPPORT

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REGULATORY COMPLIANCE INFORMATION

Refer to the 'Product Specification Sheet'

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	Product name : Naturo-F-Powder
	Product code : NATURO-F-POWDER
	Doc Ref : TDS103
For Health & Safety Information refer to the Safety Data Sheet	Issue Date : 03/06/2026
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