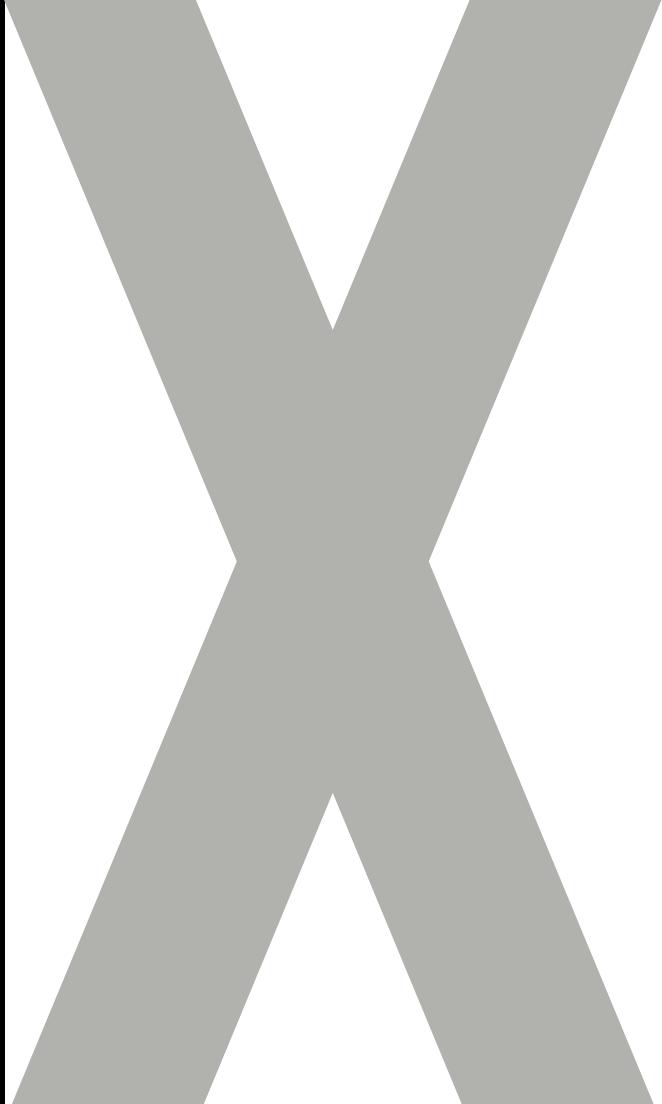


**Velcorin® –
the best choice for fine wines.**

X VELCORIN®

Gentle on flavour, tough on germs.





The guarantee for consistently good taste.

For oenologists, to consistently deliver and guarantee high standards in the production of fine wines from vintage to vintage is a constant challenge.

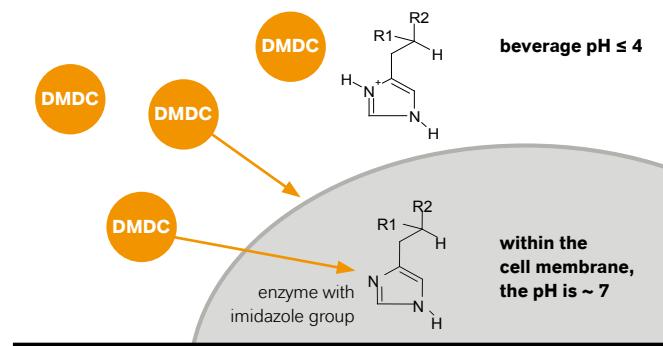
Microorganisms that negatively influence the quality of wines can be undesirable companions during the filling process by being present in the air, in the production system, in corks and in the wines themselves.

As a wine producer, you can choose from a range of different methods to stabilise your products – Velcorin, a microbial control agent has already successfully established itself as one of the leading technologies in this field.

What is Velcorin®?

Composition:	Dimethyldicarbonate (DMDC)
DMDC (pot. titration):	99.8%
Product description:	colourless liquid with a slightly pungent aroma
Solidification point:	17 °C 63 F (supercooling tendency)
Density:	1.25 g/cm ³

How does Velcorin® work?



Velcorin® penetrates the cell and deactivates enzymes, leading to the destruction of the microorganisms.

Even at very low doses, Velcorin® is effective against typical wine-relevant microorganisms. The usual dosage is between 125 mg/l and 200 mg/l (maximum permitted dose).

After addition to the wine, Velcorin® rapidly breaks down into negligible amounts of methanol and carbon dioxide. Because of this break down phenomenon, there are no negative effects on the taste, aroma or colour of your wines. For truly unadulterated enjoyment of fine wines.

Velcorin® is approved for the treatment of various types of wine, such as red, rosé and white wines, in accordance with national or international OIV regulations. Wines treated with Velcorin® are compatible with all currently known wine packaging formats, like glass, PET or Bag-in-Box.

Effective dosage against microorganisms.

Minimum lethal concentrations of Velcorin®; Populations: up to 500 cfu/mL

Microorganisms	Velcorin® mg/L
<i>Acetobacter pasteurianus</i>	80
<i>Botrytis cinerea</i>	100
<i>Brettanomyces</i> spp.	<50
<i>Lactobacillus brevis</i>	200
<i>Lactobacillus buchneri</i>	30
<i>Saccharomyces bailii</i>	120
<i>Saccharomyces cerevisiae</i>	30
<i>Saccharomyces uvarum</i>	20

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Order no.: LX00339 · Edition 2009-01

According to EU guidelines, Velcorin® is a hazardous substance with the following hazard characteristics: a health hazard (when swallowed), poisonous (when inhaled), caustic.