



ITEM	CATEGORY	PURPOSE	DOSAGE	COMMENTS
CALCIUM CARBONATE	ADJUST	REDUCE ACIDITY IN WINE	1/2 OZ/5 GAL	
POTASSIUM CARBONATE	ADJUST	REDUCE ACIDITY IN WINE	.75 GM/GAL REDUCES TA BY 0.1	
ACIDEX SUPER K	ADJUST	REDUCES TA IN WINE	1.2GM/L REDUCES TA BY 1GM/L	
FRUCTOSE	ADJUST	USED TO BACK SWEETEN WHITES	BENCH TEST	
GLYCERINE	BALANCE	SMOOTH & ADD BODY	BENCH TEST	
FLASHGUM	BALANCE	ADDS PERCEPTION OF SWEETNESS/BODY	1.5-5.0ML/GAL	BENCH TEST
SUPER SMOOTHER	BALANCE	SMOOTHES HARCH WINES	SEE PACKET	
GELATIN	CLARIFY	REDUCE TANIC RED WINES	0.2-0.5 GM/GAL	BENCH TEST
SPARKOLLOID	CLARIFY	CLARIFY RED/WHITE WINES	1 TBSP FOR 6 GAL	
BENTONITE	CLARIFY	CLARIFY WHITE WINES	1-2GM/GAL	SEE DIRECTIONS
LIQUID ISINGLASS	CLARIFY	CLARIFY WHITE WINES	1 FLUID OZ/6GAL	
SUPER-KLEER	CLARIFY	CLARIFY WHITE WINES	SEE PACKET	
RED WINE COLORING POWDER	CORRECT	DARKEN A LIGHT RED WINE	BENCH TRIAL	
BIOLEES INSTANT	CORRECT	INCREASE SWEETNESS IN WHITES	0.33-1.0 GM/GAL	
PVPP	CORRECT	CORRECT OXIDIZED WINES	1-10GM/5 GAL	
TAN'COR	CORRECT	INCREASE TANNIN STRUCTURE IN REDS	0.4-1.2 GM/GAL	
BIO-LEES	CORRECT	INCREASE SWEETNESS IN WHITES	6GM/5GAL	
REDULESS	CORRECT	TO REDUCE SULFUR DEFECTS	0.5GM/GAL	
NOBLESSE	CORRECT	CREATES ROUNDER SOFT FINISH IN RED	BENCH TRIAL	
ASCORBIC ACID	CORRECT	TREAT HYDROGEN SULFIDE PROBLEM	1TSP/5 GAL	
DAP	NUTRIENT	SUPPLIES NITROGEN TO MUST	1-3GM/GAL	
OPTIMALO PLUS	NUTRIENT	NUTRIENT FOR MALO	4.5GM/6GAL	
GO-FERM	NUTRIENT	NUTRIENT FOR YEAST REHYDRATION	1.25GM/GAL	
FERMAID-O	NUTRIENT	NUTRIENT FOR FERMENTATION	1.5GM/GAL	
FERMAID-K	NUTRIENT	NUTRIENT FOR FERMATION	1.5GM/GAL	
YEAST HULLS	NUTRIENT	PROVIDES BETTER YEAST CELL GROWTH	1GM/GAL	
ACTI-ML	NUTRIENT	NUTRIENT FOR MALO REHYDRATION	5GM/6GAL	
OPTI-WHITE	NUTRIENT	INCREASE MOUTHFEEL AND AROMA IN WHITE	7GM/5GAL	
PECTIC ENZYME	PROCESS	INCREASE JUICE YIELD & PREVENTS PECTIN HAZE	1/2 TSP/GAL JUICE	
BOOSTER ROUGE	PROCESS	USED IN REDS FOR MOUTHFEEL AND FRUIT	1GM/GAL	
OPTI-RED	PROCESS	ENHANCE COLOR AND ROUNDNESS IN RED	3GM/36 LB GRAPES	
TANNIN FT ROUGE	PROCESS	INCREASE TANNIN STRUCTURE IN REDS	0.4-1.2 GM/GAL	
BOOSTER BLANC	PROCESS	IMPROVE AROMA AND MID-PALATE IN WHITE	1GM/GAL	
FT BLANC SOFT	PROCESS	INHANCE SWEETNESS IN WHITES	SEE PACKET	
POTASSIUM BITARTRATE	PROCESS	USED TO PROMOTE COLD STABILIZATION	2-5GM/GAL	
LYSOZYME POWDER	PROCESS	PREVENT MALO	0.5-2GM/GAL	
0.1N SODIUM HYDROXIDE	PROCESS	TEST TA IN WINE	BENCH TRIAL	
POTASSIUM METABISULFITE	PROTECTION	PRESERVE WINE	PRESERVE WINE	
SODIUM METABISULFITE	PROTECTION	PRESERVE WINE	1/4TSP/5 GAL	
CAMPDEN TABLETS	PROTECTION	PRESERVE WINE	1TAB/GAL = 30PPM	
POTASSIUM SORBATE	STABILIZER	STOP WINE FROM REFERMENTING	1/2 TSP/GAL	