



APPLICATION OF CDD-5000 IN WINERY



In recent years, CDD 5000 has been introduced to sterilize containers in the food industry and during wine production. Bacteria, yeast, molds and spoilage microorganisms are the enemies of fine wine product. Unfortunately many antimicrobial products generate TCA/TCP residuals which also affect finished product. Now, with the help of powered method of generating ClO_2 with superior antimicrobial abilities of the product can be utilized with absolutely no byproducts.

For fine wine makers who want to use one of the strongest biocides available to raise the level of sanitation in the winery without compromising the quality of the wine, the preliminary advantage of CDD5000 is to Disinfect, sanitize and clean without producing trichloroanisoles (TCA) or precursor trichlorophenols (TCP), which affect wine quality by creating off-odors.

Unlike other sanitizing products that chlorinate and create TCA/TCP residuals, our products reduce yeast and mold without affecting the quality of wine. Our products and protocols are optimized to inhibit and control spoilage organisms on grapes for further processing, picking bins, crushers, hoses, destemmers, sealed concrete floors, walls, and steel or wooden wine barrels.

