



Coating for care, seasoning and protection of your cheese production

Cleriplast is a polyvinyl acetate composite that, applied on the cheese surface, becomes a compact coating and a protective barrier against:

- **Microbiological contamination**
- **Moulds proliferation and unwanted bacterias**
- **Humidity or dehydration**
- **Rind cracks**
- **Undercast infiltrations**
- **Abnormal weight loss**

Cleriplast is a **selective permeability membrane** that allows the normal cheese's free water outflow, maintaining **unchanged the organoleptic characteristics**, becoming an effective **packaging material** during the whole post-seasoning phase.



Moulds Proliferation Issue

Annually tons of best quality cheese are discarded. That loss depends on issues and problems happened during the maturation phase. The result is that important economic losses are recorded from the cheesemakers. During the seasoning process, the moulds are developing on the cheese surface. The process becomes unstoppable, involving the entire production.

Cleriplast

Protection and Safety

Cleriplast, the ally to protect your excellences



Cleriplast S

Polymer line with high viscosity level, specific for traditional sponge or brush treatments.

Cleriplast M

Characterized by an innovative medium viscosity polymer, ideal for immersion treatments.



Cleriplast L

Low viscosity product line. The polymer becomes imperceptible on the cheese surface.

Cleriplast F

Clean Label line without preservatives, composed by a mixture of organic acids useful to naturally strengthen the polymer activity against mould.



Cleriplast is present in different antifungal concentrations and different viscosity levels to satisfy every type of need. The mature cheese does not need to be cleaned or peeled off and the protective coating continues to act during all the post-seasoning handling phases.



The **most viscous** for a **traditional** treatment

With its high viscosity level, the coating becomes a compact structure around the cheese surface. To use with brush or sponge, it ensures versatility and eases to use. The solid content is a fundamental prerogative, and the Cleriplast S with a solid value of $\pm 50\%$ guarantees an excellent specific weight and excellent cohesion with optimal drying times.

Cleriplast S, to use with brush or sponge on the dried cheese rind after the brine.

SPECIFICATION	
Product Description	Aqueous dispersion of polyvinyl-acetate (PVA) and butyl-maleate
Solids Content	45% \pm 5%
pH	5,5 \pm 0,5
Brookfield 23°C Viscosity	da 5.000 a 10.000 mPa*s
Min. film forming temperature	4°C

PACKAGING - STORAGE	
Storage Temperature	+4°C / 20°C
Drums	25 kg netti 50 kg netti
The product tolerates room temperature during shipment -- Photosensitive – Best before: 6 months MIX THE PRODUCT BEFORE USE – DO NOT FREEZE.	

RANGE
Without antimicrobics
With added antimicrobics : E235 Natamycin (mg/kg)
With added antimicrobics : E235 Natamycin (mg/kg) + E202 Potassium sorbate (%)
COLOURS
Yellow (E160b) (e172)(e110) - Red (E172) - Black (E153) (E172) - Coca (E150d) (E150a)



The most **versatile** for many **applications**

Adaptability, versatility, easy to use. The molecular structure is based on innovative technology: the collant reagent between two or more monomers generates a wider and more extended polymeric structure useful to ensure an excellent level of fluidity, such as to cover all the inlets and imperfections, creating a compact and uniform structure. All of this with a high solids level content of $\pm 50\%$.

Cleriplast M, mainly to use by immersion, with excellent results also with brush or sponge applications, to apply on the dry cheese rind after the brine.

SPECIFICATION	
Product Description	Aqueous dispersion of polyvinyl-acetate (PVA) and butyl-maleate
Solids Content	50% \pm 5%
pH	3,0 \pm 0,5
Brookfield 23°C Viscosity	da 3.000 a 7.000 mPa*s
Min. film forming temperature	4°C

PACKAGING - STORAGE	
Storage Temperature	+4°C / 20°C
Drums	25 kg net 50 kg net
The product tolerates room temperature during shipment -- Photosensitive – Best before: 6 months MIX THE PRODUCT BEFORE USE – DO NOT FREEZE.	

RANGE
Without antimicrobics
With added antimicrobics : E235 Natamycin (mg/kg)
With added antimicrobics : E235 Natamycin (mg/kg) + E202 Potassium sorbate (%)
COLOURS
Yellow (E160b) (e172)(e110) - Red (E172) - Black (E153) (E172) - Coca (E150d) (E150a)





The **lightest** as a veil to protect the **quality**

Low-density product line, for applications through machinery or immersion. Once applied, the product appears very thin, almost imperceptible. Cleriplast L is the ideal liquid solution for treatments on short-aged cheeses.

Cleriplast L mainly to use through air-jet machinery, with excellent results also by immersion, to apply on the dry cheese rind after the brine. Ideal for short seasoning treatments.

SPECIFICATION	
Product Description	Aqueous dispersion of antimycotics in a polyvinil-acetate (PVA)
Solids Content	dal 2% al 12%
pH	5 ± 0,5
Brookfield 23°C Viscosity	<100 mPa*s
Min. film forming temperature	4°C

PACKAGING - STORAGE	
Storage Temperature	+4°C / 20°C
Drums	25 kg net 50 kg net
The product tolerates room temperature during shipment -- Photosensitive – Best before: 6 months MIX THE PRODUCT BEFORE USE – DO NOT FREEZE.	

TIPOLOGIE	
Con conservanti aggiunti: E235 Pimaricina/Natamicina espressa in mg/kg	
Con conservanti aggiunti: E235 Pimaricina/Natamicina espressa in mg/kg + E202 Potassio sorbato espresso in %	





The **clean** solution **without preservatives**

Cleriplast F, composed by a mixture of organic acids useful to strengthen the polymer activity against the moulds. The organic acids act at a low pH level, challenging against moulds and external bacteria. Clean label product, therefore there is no need to declare anything on the label.

Clean label for a clear label.

SPECIFICATION	
Product Description	Aqueous dispersion of polyvinyl-acetate (PVA) and butyl-maleate
Solids Content	50% ± 5%
pH	2,5 ± 0,5
Brookfield 23°C Viscosity	from 3.000 to 20.000 mPa.s
Min. film forming temperature	4°C
PACKAGING - STORAGE	
Storage Temperature	+4°C / +20°C
Drums	25 kg net 50 kg net
The product tolerates room temperature during shipment -- Photosensitive – Best before: 6 months MIX THE PRODUCT BEFORE USE – DO NOT FREEZE.	

