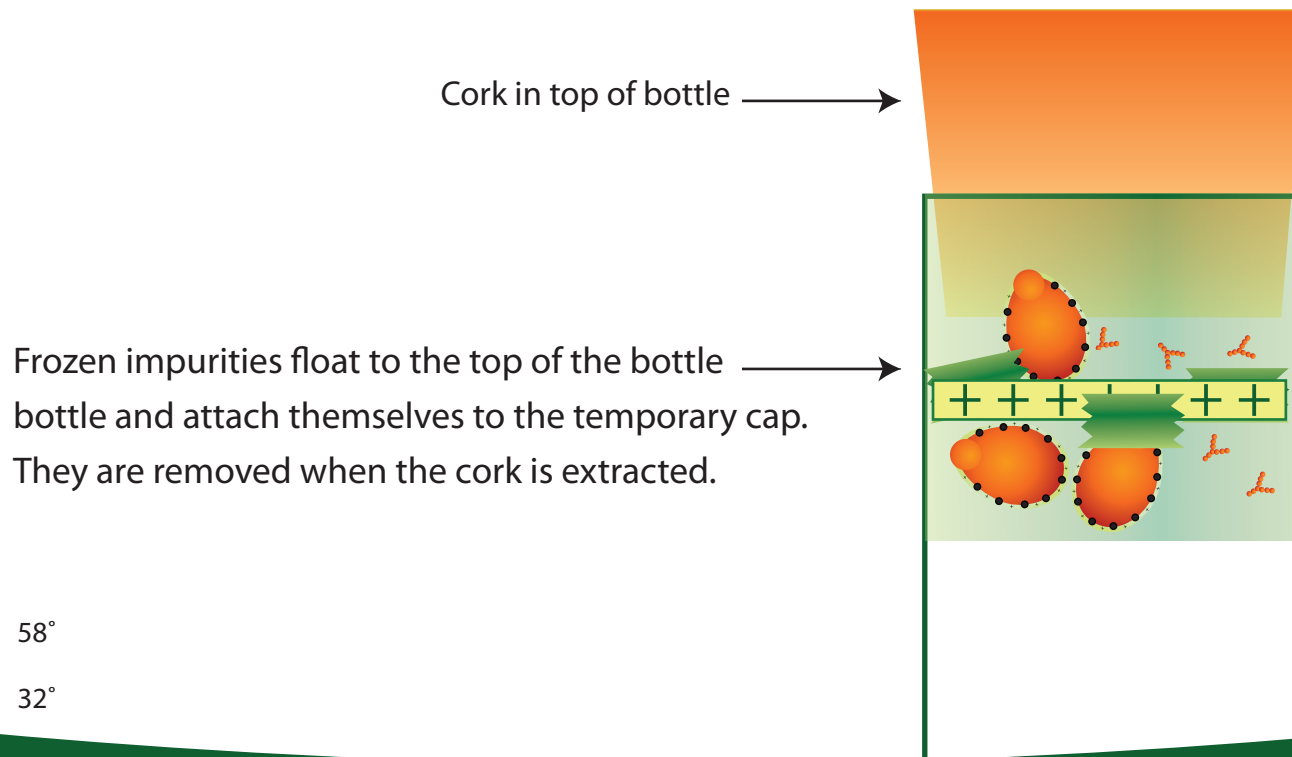


# Chemistry Labs, Inc. v Champagne Group, LLC.

## How Yeast is cleaned out of champagne bottles:

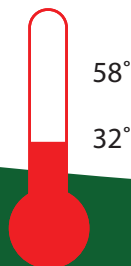
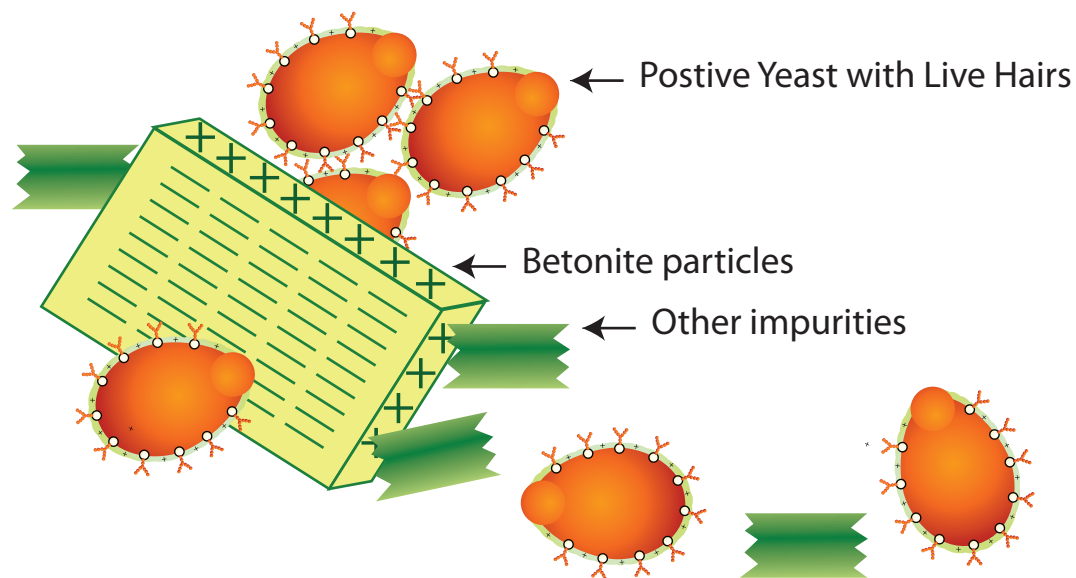
- The Frozen impurities float to the top of the bottles where they adhere to the cap, which is extracted before the cork seals the bottles



# Chemistry Labs, Inc. v Champagne Group, LLC.

## How Yeast is cleaned out of champagne bottles:

- Bentonite or sparkaloid crystals are inserted into the bottles before they are sealed.
- The presence of the crystals stops the fermenting process
- The yeast and other impurities attach themselves to the crystals.



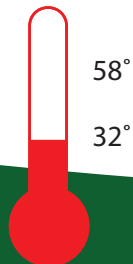
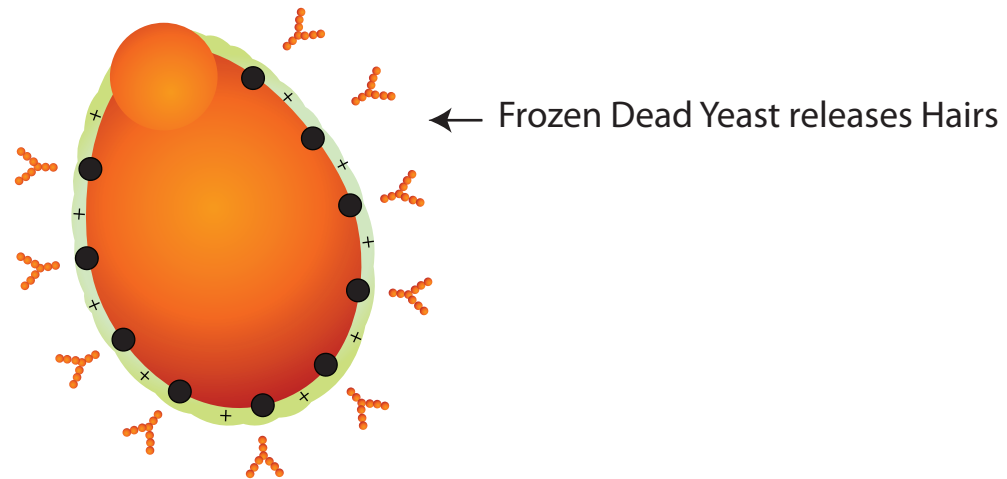
58°

32°

# Chemistry Labs, Inc. v Champagne Group, LLC.

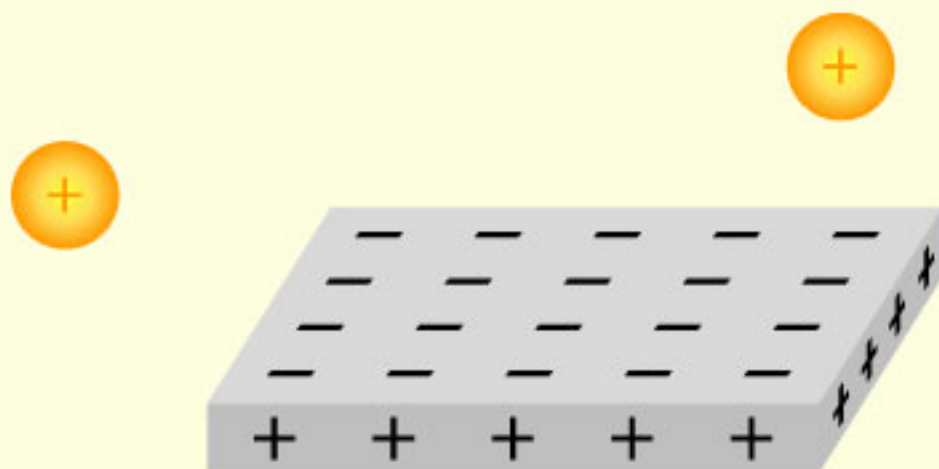
## How Yeast is cleaned out of champagne bottles:

- Freezing the bottles kills the yeast which stops the aging process.



# Storyboards for Animations

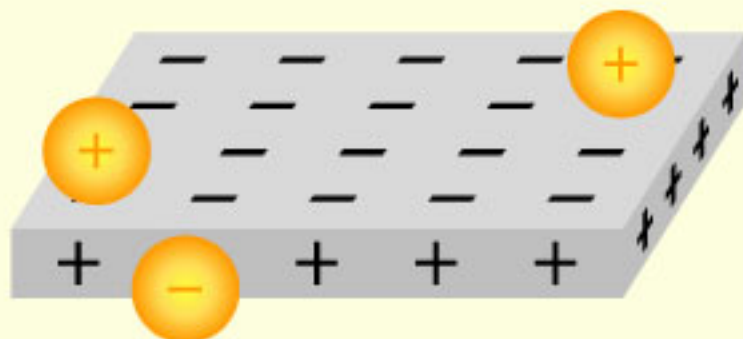
Elements for Positive and Negative Particles, starting positions



Bentonite

Pale Yellow background on all images

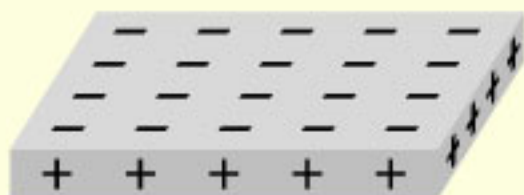
Elements for Positive and Negative Particles, ending positions



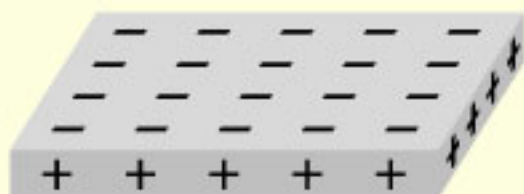
Bentonite

Pale Yellow background on all images

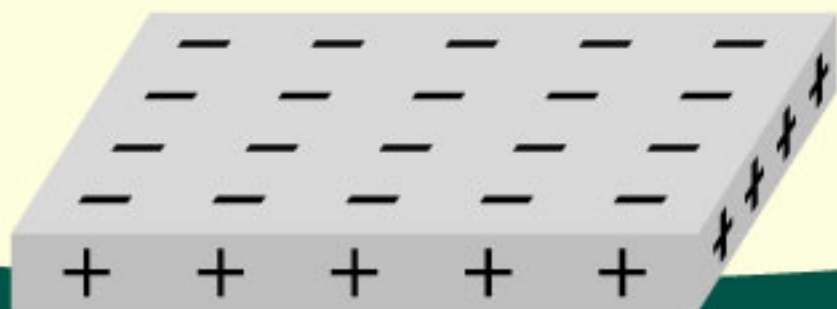
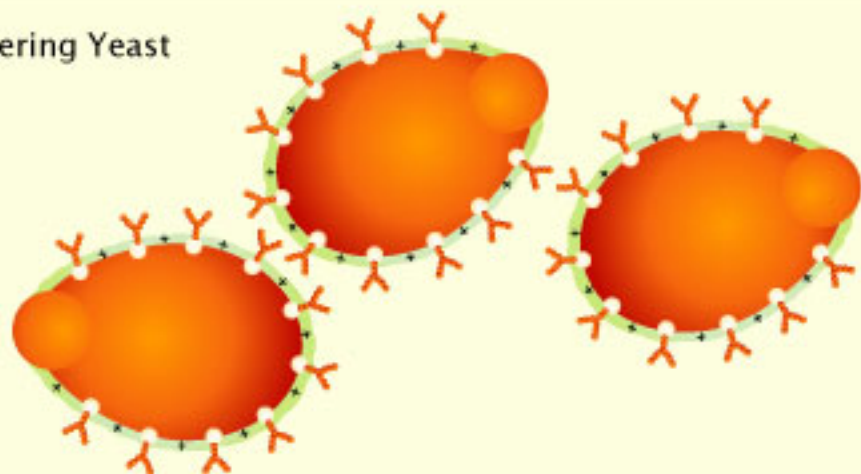
The colors and proportions I'm thinking of. Bentonite falls onto the yeast and crystals and sweeps them up. Without "hairs".



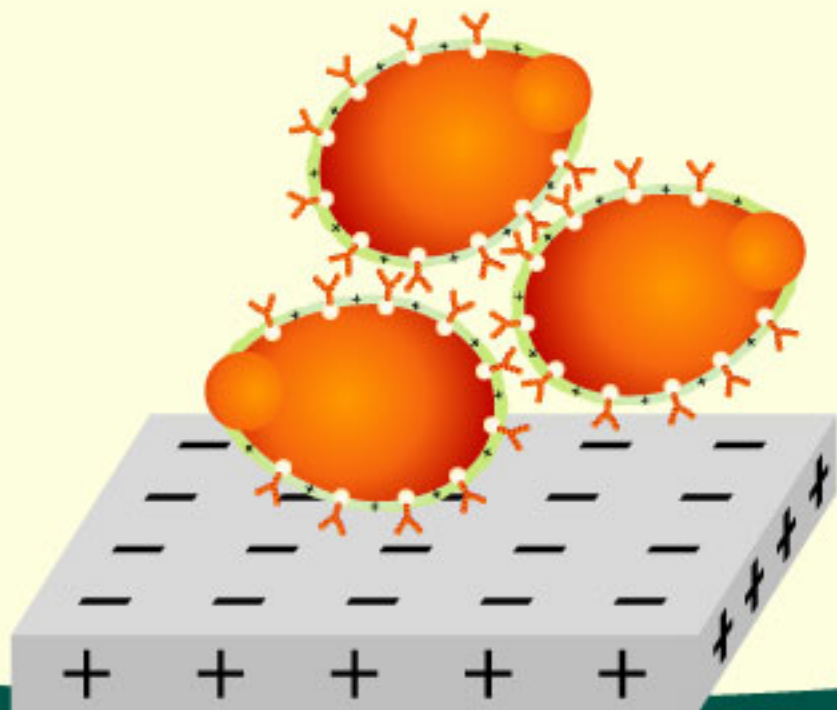
The colors and proportions I'm thinking of. Bentonite falls onto the yeast and crystals and sweeps them up. With "hairs".



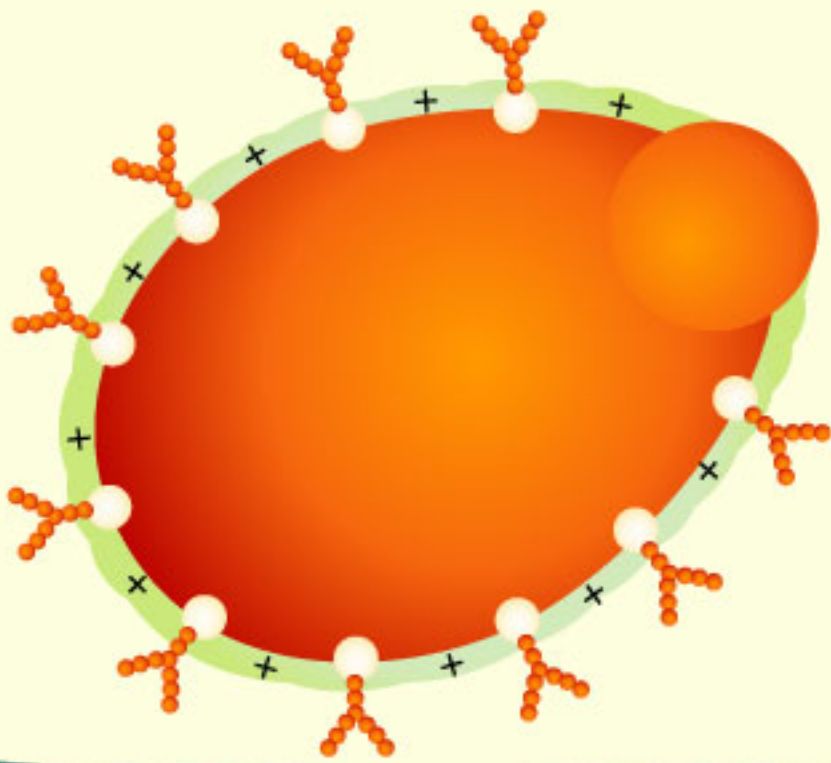
## Clustering Yeast



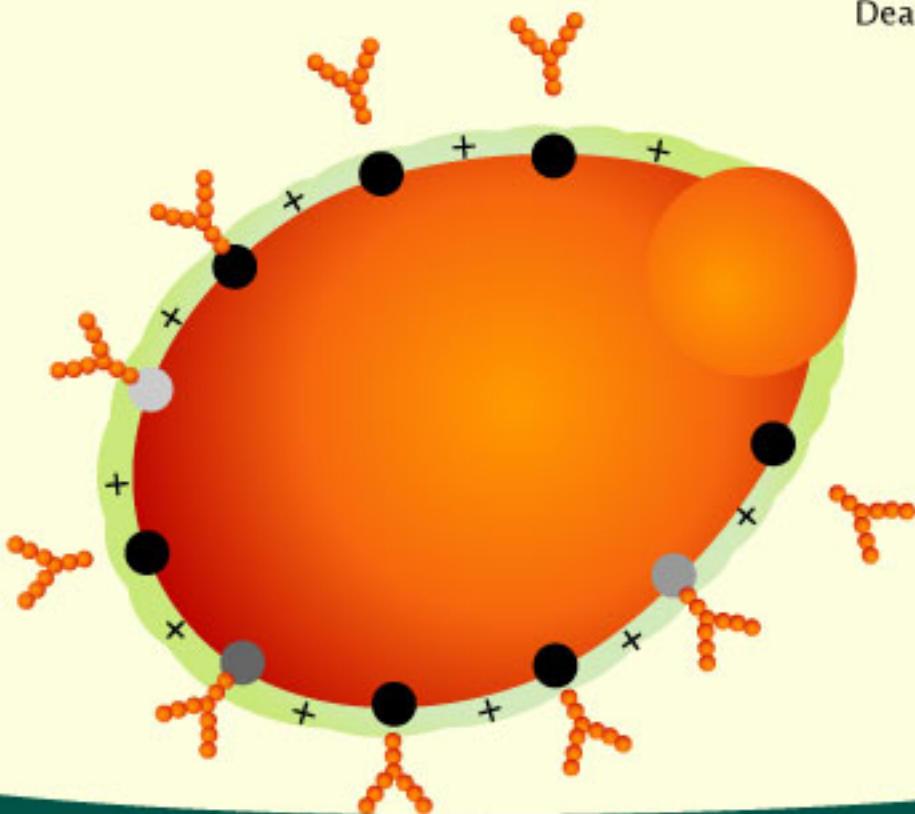
## Clusters of Yeast Stick to Bentonite



Yeast with Hair



Dead Yeast





Final Animation