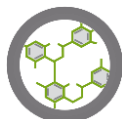


POTASSIUM POLYASPARTATE BASED SOLUTION FOR TARTRATE STABILIZATION IN VERY UNSTABLE WHITE WINE



COMPOSITION

Potassium polyaspartate A-5D K/SD*, sodium carboxymethyl cellulose (CMC), gum Arabic, sulphur dioxide (0.3± 0.1%), demineralized water.

GENERAL FEATURES

Aspect: clear, yellowish solution.

ZENITH[®] WHITE is a very effective, rapid and easy-to-use tool for potassium bitartrate stabilization in white and rosé wine.

Its formulation was specially designed to get a stabilizing agent that is

- *The most effective in Enartis range:* the synergistic effect of its components makes it suitable for the stabilization of very unstable wines.
- *Long last effective;*
- *Filterable:* the potassium polyaspartate, low viscosity CMC and low molecular weight gum Arabic that form ZENITH[®] WHITE do not have clogging effects and can be safely added before microfiltration.
- *Improves wine quality:* ZENITH[®] WHITE increases wine mouthfeel, softness and aromatic freshness.
- *Environmentally sustainable:* stabilization with ZENITH[®] WHITE consumes little water, power and is low CO₂ producing.

The special production process set up by Enartis makes ZENITH[®] WHITE a yellow-coloured solution that is suitable for the treatment of white and rosé wines and rapid and easy-to-use. The low pH and the sulphur dioxide content assure long lasting microbiological stability of the solution.

Potassium polyaspartate, gum Arabic and CMC contained in ZENITH[®] WHITE are non-allergenic compounds. None of the compounds of the formulation derives from genetically modified organisms.



APPLICATION

Potassium bitartrate stabilization in white and rosé wines.



DOSAGE

Up to 100 mL/hL, maximum permitted dosage in EU.
100 mL/hL contributes about 3 mg/L of SO₂ to the wine.



INSTRUCTIONS FOR USE

ZENITH[®] WHITE must be added to perfectly clear (turbidity < 1 NTU), not very cold (temperature > 12°C or 53.6°F) and protein stable wine that is ready for bottling.

Add ZENITH[®] WHITE as is into the wine to be treated, being careful to homogenize well throughout the entire volume. The product does not affect filterability and wine can be bottled immediately after the addition.

WARNING: ZENITH[®] WHITE reacts with proteins and lysozyme, consequently causing turbidity and precipitate formation. Before using ZENITH[®] WHITE, it is essential for the wine to:

- be protein stable
- not contain residual fining proteins
- not contain lysozyme
- not be treated with lysozyme later.

The use of potassium polyaspartate does not guarantee the stability of calcium tartrate.

For the above-described reasons, determine the right ZENITH[®] WHITE dosage by first conducting laboratory trials with increasing dosages and consequent protein and colloid stability evaluations with commonly used methods (cold test, conductivity, colour stability, heat test etc.).

For a more detailed protocol of use of ZENITH[®] WHITE, please refer to Enartis technical assistance.



PACKAGING AND STORAGE CONDITIONS

20 kg - 1000 kg

Sealed package: store away from light in a cool, dry, well-ventilated area.

Opened package: carefully reseal and store as indicated above.

Product made from raw materials that conform to the characteristics required by the:

Codex Œnologique International

**The code A-5D K/SD identifies the potassium polyaspartate that underwent the toxicological study submitted to the European Food Safety Authority (EFSA) and that after EFSA evaluation, was inserted in the EU list of food additives approved for use in foods (Annex II to Regulation (EC) No 1331/2008) and in the Codex Œnologique International.*

The application of potassium polyaspartate is protected by EU patent n° EP2694637B.