



ENARTIS STAB CLK+

BIOLOGICAL PROCESSING AID FOR TARTRATE STABILIZATION

COMPOSITION

Complex product made of yeast mannoproteins and potassium polyaspartate A-5D K/SD*

GENERAL FEATURES

Beige, light brown powder with slight yeast aroma.

ENARTIS STAB CLK+ is a coadjuvant composed of mannoproteins specific for tartaric stabilization and potassium polyaspartate. Due to their high negative charge, the mannoproteins support the stabilizing effect of potassium polyaspartate, making **ENARTIS STAB CLK+** a product that inhibits the formation and growth of potassium bitartrate crystals, thus preventing precipitation in the bottle.

ENARTIS STAB CLK+ is completely soluble and can be used before bottling on fined, clear wine.

APPLICATIONS

- Tartrate stabilization of white, red and rosé still wines.
- Tartrate stabilization of sparkling wines produced with both classic and Charmat method.

DOSAGE

5-15 g/hL (0.4 – 1.6 lb/1000 gal). Average dosage: 10 g/hL (0.8 lb/1000 gal).

Maximum permitted dosage in EU: 100g/hL

Conducting laboratory trials first is recommended to determine the optimum dosage.

INSTRUCTIONS FOR USE

- Rehydrate one part CLK+ into 10 parts wine, stirring continuously.
- Stir well to avoid formation of lumps.
- Add to wine (fined, clear and ready for bottling) before final microfiltration.
- Homogenize during pump-over, avoiding air contact.

Warning: **ENARTIS STAB CLK+** effects are variable depending on the wine (grape variety, clarity, ageing, etc.). Carrying out preliminary laboratory tests using the conductivity method or the cold-hold test (-4°C for 6 days) is recommended to determine the effective dosage to attain tartrate stability. Checking the effect on wine filterability is also recommended. For further information and use protocols, please contact the Enartis Technical Team.

PACKAGING AND STORAGE CONDITIONS

0.5 Kg bag

Closed package: store away from light in a cool, dry and ventilated area.

Open package: seal well and store as indicated above. Once opened, use quickly. Caution: the product tends to absorb moisture.

Product for enological use, according to:

Regulation (EC) N.606/2009 – Regulation (EU) 2017/1961

Product made of raw material that is in compliance with the following specifications:

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.