








MANNOPROTEINS AND POLYSACCHARIDES

ENARTISPRO Q

Adjuvant for must treatment made from chitosan and yeast hulls.

	<p>COMPOSITION Chitosan obtained from <i>Aspergillus niger</i> and yeast hulls.</p>
	<p>GENERAL CHARACTERISTICS EnartisPro Q is a preparation based on yeast hulls with a high content of soluble mannoproteins and activated chitosan. Benefits of using EnartisPro Q are: Color</p> <ul style="list-style-type: none"> ▪ Stabilization of color polyphenols due to the addition of mannoproteins that form protective colloids. ▪ Antioxidant protection due to the metal chelating action of chitosan. <p>Aroma</p> <ul style="list-style-type: none"> ▪ Increased persistence of fresh and fruity aromas due to the interactions between mannoproteins and aromatic substances in wine. ▪ Increased clean aromatic notes due of the adsorption of off-aroma compounds by yeast hulls and antimicrobial action of chitosan (volatile acidity, sulfur compounds, volatile phenols, etc.). <p>Taste</p> <ul style="list-style-type: none"> ▪ Increased sensations of softness and volume due to the elevated amount of mannoproteins. <p>Microbiological effects</p> <ul style="list-style-type: none"> ▪ Reduction of undesirable microorganisms, favoring the predominance of <i>Saccharomyces</i> yeast over non-<i>Saccharomyces</i>. <p>Technological effects</p> <ul style="list-style-type: none"> ▪ Increased tartrate and protein stability due to the early addition of mannoproteins. ▪ Controlled and complete alcoholic fermentation due to chitosan's antimicrobial protection and yeast hulls' detoxifying action and contribution of survival factors. ▪ Reduction of the effects of laccase produced by <i>Botrytis Cinerea</i>.
	<p>APPLICATIONS In the production of white, rosé and red wines for</p> <ul style="list-style-type: none"> ▪ Prevention and reduction of unwanted microorganisms. ▪ Aroma protection and stabilization. ▪ Color protection and stabilization. ▪ Increase volume and fullness. ▪ Reduction of the content of off-aroma compounds of microbial origin (acetic acid, volatile phenols, sulfur compounds, etc.). ▪ Increase tartaric and protein stability.
	<p>DOSAGE 10 – 30 g/hL (0.8-2.4 lb/1,000 gal)</p> <p>Maximum legal dose in the EU: 60 g/hL</p>
	<p>INSTRUCTIONS FOR USE Disperse EnartisPro Q in a volume of water or must equal to 20 times its weight, stirring to prevent clumps from forming. Add to must when filling the tank or inoculating yeast. Mix with a pump-over.</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.

	<p>PACKAGING AND STORAGE CONDITIONS</p> <p>2.5kg</p> <p>Sealed package: store in a cool, dry and well-ventilated area. Opened package: carefully reseal and store as indicated above. Once opened, use quickly.</p>
	<p>COMPLIANCE</p> <p>The product is in compliance with the following specifications: Codex CEnologique International</p> <p>Product approved for winemaking in accordance with: Reg. (EU) 2019/934</p> <p>Product approved for winemaking by the TTB. in accordance with 27 CFR 24.250. When used within the recommended dose rates the individual components do not exceed the legal limits set forth by the TTB.</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.