








**STABILIZING AGENTS**

# ENARTISSTAB CLK+

Biological processing aid for tartrate stabilization

	<p><b>COMPOSITION</b> Complex product made of yeast mannoproteins and potassium polyaspartate A-5D K/SD*.</p> <p>The application of potassium polyaspartate is protected by EU patent n° EP2694637B and US Patent No. US 10,508,258 B2.</p>
	<p><b>GENERAL CHARACTERISTICS</b> EnartisStab 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 EnartisStab CLK+ a product that inhibits the formation and growth of potassium bitartrate crystals, thus preventing precipitation in the bottle.</p> <p>EnartisStab CLK+ is completely soluble and can be used before bottling on fined, clear wine.</p>
	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>Tartrate stabilization of white, red and rosé still wines.</li> <li>Tartrate stabilization of sparkling wines produced with both classic and Charmat method.</li> </ul>
	<p><b>DOSAGE</b> 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</p> <p>Conducting laboratory trials first is recommended to determine the optimum dosage.</p>
	<p><b>INSTRUCTIONS FOR USE</b></p> <ul style="list-style-type: none"> <li>Rehydrate one part EnartisStab CLK+ into 10 parts wine, stirring continuously.</li> <li>Stir well to avoid formation of lumps.</li> <li>Add to wine (fined, clear and ready for bottling) before final microfiltration.</li> <li>Homogenize during pump-over, avoiding air contact.</li> </ul> <p>Warning: EnartisStab 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.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b> 0.5 kg,</p> <p>Sealed package: store away from light in a cool, dry, well-ventilated area. Open package: carefully reseal and store as indicated above. Once opened, use quickly Caution: the product tends to absorb moisture.</p>
	<p><b>COMPLIANCE</b> Product made from raw materials that conform to the characteristics required by the: Codex Œnologique International</p> <p>Product approved for winemaking, in accordance with: Reg. (EU) 2019/934</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.

Product approved for winemaking by the TTB under 27 CFR 24.250. At the suggested dosage, the amount of potassium polyaspartate is far below the maximum limit allowed (The amount used must not exceed 100mg/L of wine. GRAS Notice No. GRN 000770). The amount of mannoproteins used must not exceed 400 mg/L (GRAS Notice No. GRN 000284).

*\*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 Alimentarius International.*

---

*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.*

---