



SELECTIVE FINING AGENT FOR ANTIMICROBIAL CONTROL

COMPOSITION

Preparation of chitosan from *Aspergillus niger* and organic acids (citric, lactic and ascorbic acid).

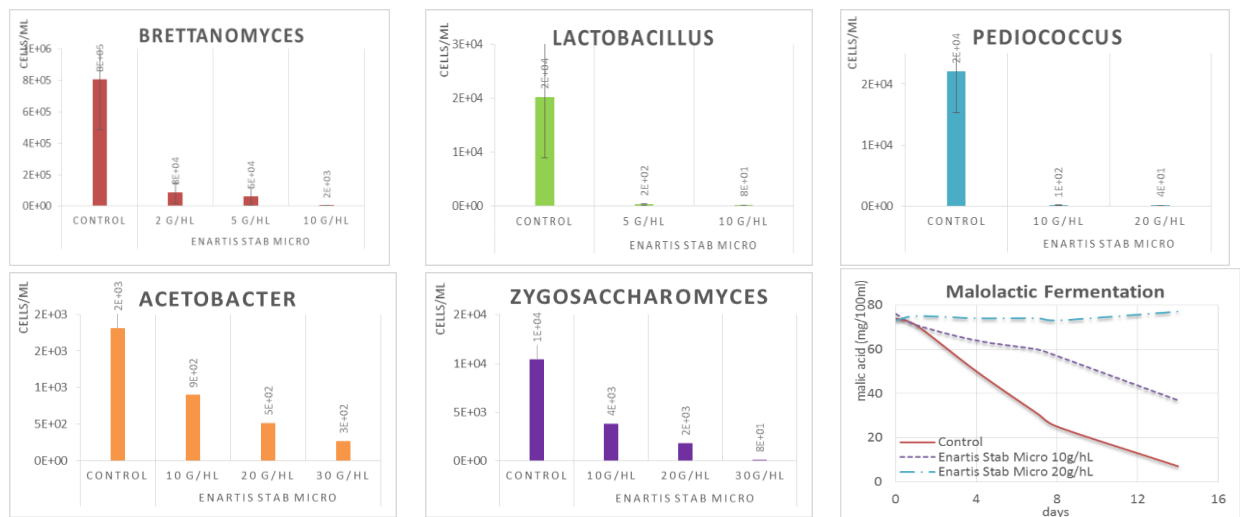
GENERAL FEATURES

Aspect: brownish granules with a light yeasty odor.

Stab Micro is a pre-activated chitosan formulation which is highly efficient at removing microbes. The production process and the activation with organic acids increases its solubility and the charges of the chitosan molecules.

Stab Micro interacts with wine microorganisms, reduces their growth and precipitates them. It controls the growth of a large number of unwanted yeast and bacteria that can spoil wine during ageing and/or bottling.

Stab Micro also improves wine clarification, filterability and helps eliminate off-flavors produced by unwanted microorganisms



APPLICATIONS IN WINEMAKING

For all kinds of wine,

- Reduce unwanted microorganisms at any step of winemaking process
- Reduce risk of microbial growth in unfiltered bottled wines
- Prevent spoilage micro-organism development
- Delay or avoid malolactic fermentation: an allergen free alternative to Lysozyme
- Improve clarification and filterability
- Reduce off-flavors produced by spoilage microorganisms.

DOSAGE:

2-15 g/hL.

Dosage varies depending on wine characteristics (pH, clarity ...), microbial load, microorganism targeted. A bench trial is recommended to find the right dosage

Preventive: 3-5 g/hL during each transfer, racking or any wine movement.

Curative: 10-20 g/hL

Maximum legal dosage in EU:

100 g/hL for reduction in the heavy metal content.

500 g/hL for reduction of possible contaminants, especially ochratoxin A.

10 g/hL for reduction in the populations of undesirable micro-organisms.



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STAB MICRO

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INSTRUCTIONS FOR USE

Dissolve one part Enartis Stab Micro in 20 parts wine or water. Stir continuously to avoid lumps. Add uniformly to wine during a closed pump-over, preferably using a Venturi tube. Keep product in suspension for 30 minutes. The product should be in contact with the full volume treated. Antimicrobial effect starts in the first hours of treatment. For good clarification, rack and/or filter 5-8 days after treatment.

PACKAGING AND STORAGE

0.5 kg

Sealed package: store in a cool, dry and well-ventilated area.

Opened package: carefully reseal and store as indicated above. Once opened, use quickly. Hygroscopic product.

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

Codex Oenologique International

Product approved for winemaking by the TTB.

27 CFR 24.250.

Legal Limit: Amount used must not exceed 10 grams of chitosan per 100 liters of wine. GRAS Notice No. GRN 000397

Maximum legal dosage of Stab Micro in US: 15g/hL

Product approved for winemaking, in accordance with:

Regulation (EC) N. 606/2009.

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The indications supplied are based on our current knowledge and experience, but do not relieve the user from adopting the necessary safety precautions or from the responsibility of using the product properly.