

STABILIZING AGENTS

ZENITH COLOR

Potassium polyaspartate based solution for colloid and tartrate stabilization in red wine

	<p>COMPOSITION Potassium polyaspartate A-5D K/SD*, gum Arabic Verek, sulfur dioxide (approx. 0.4%), demineralized water.</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>GENERAL CHARACTERISTICS ZENITH COLOR is an effective, rapid and easy-to-use tool for potassium bitartrate and color stabilization of red and rosé wines.</p> <p>ZENITH COLOR components were chosen in order to develop a stabilizing agent that is:</p> <ul style="list-style-type: none"> ▪ <i>Environmentally sustainable:</i> stabilization with ZENITH COLOR lowers electricity and water consumption and CO2 emissions. ▪ <i>Effective for tartrate stability:</i> potassium polyaspartate interferes with the formation and growth of potassium bitartrate crystals, thus preventing their precipitation in bottle. ▪ <i>Effective for color stability:</i> gum Arabic Verek prevents the precipitation of unstable color compounds present in wine. ▪ <i>Respectful of wine quality:</i> no impact on sensory characters; no need for fining to remove unstable color; less risk of oxidation; no loss of aromatics, color and structure. ▪ <i>Filterable:</i> the special production process of gum Arabic reduces its clogging effect allowing ZENITH COLOR to be used before final filtration. <p>The special production process set up by Enartis, makes ZENITH COLOR a clear, yellow colored solution that is suitable for the treatment of red and rosé wines and is quick and easy-to-use. The low pH and sulfur dioxide content assure a long-lasting microbiological stability of the solution.</p> <p>The potassium polyaspartate and gum Arabic contained in ZENITH COLOR are non-allergenic compounds. None of the compounds of the formulation derives from genetically modified organisms.</p>
	<p>APPLICATIONS Potassium bitartrate and color stabilization in red and rosé wines.</p>
	<p>DOSAGE Up to 200 mL/hL, maximum permitted dosage in EU. Average dosage: 150 mL/hL 100 mL/hL contributes about 4 mg/L of SO₂ to the wine.</p>
	<p>INSTRUCTIONS FOR USE ZENITH COLOR must be added to perfectly clear (turbidity < 2 NTU) and protein stable wine that is ready for bottling. Add ZENITH COLOR as is to wine to be treated, being careful to homogenize well throughout the entire volume. In wines with suitable filterability index, ZENITH COLOR does not significantly modify the filterability and can be added before microfiltration. It is recommended to not cross-flow filter wine after the addition of ZENITH COLOR.</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>WARNING: ZENITH COLOR reacts with proteins and lysozyme, consequently causing turbidity and precipitate formation. Before using ZENITH COLOR it is essential for wine to:</p> <ul style="list-style-type: none"> ▪ be protein stable (rosé wine) ▪ not contain residual fining proteins ▪ not contain lysozyme ▪ not be treated with lysozyme later. <p>The use of potassium polyaspartate does not guarantee the stability of calcium tartrate.</p> <p>Determine the right ZENITH COLOR dosage by first conducting laboratory trials with increasing dosages and consequent filterability, protein and colloid stability evaluations with commonly used methods (cold test, conductivity, color stability, heat test, filterability index, etc.).</p> <p>For a more detailed protocol of use of ZENITH COLOR, please refer to Enartis technical assistance.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 5 kg, 20 kg, 200 kg, 1000 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.</p>
	<p>COMPLIANCE Product made from raw materials that conform to the characteristics required by the: Reg. (EU) N. 231/2012 Codex OEnologique International</p> <p>Product approved for winemaking, in accordance with: Reg. (EU) 2019/934 and subsequent amendments.</p> <p>Approved for use in the USA under 27 CFR 24.250. The amount of potassium polyaspartate used must not exceed 100 mg/L of wine. To use at dosages higher than 100 mg/L, please submit request to the TTB. (GRAS Notice No. GRN 000770 - Intended for use as a stabilizer in wine at levels up to 300 mg/L)</p>

*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 (EU) No 1331/2008) and in the Codex OEnologique 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.