








**STABILIZING AGENTS**

**ZENITH UNO**

Potassium polyaspartate based solution for tartrate stabilization of wine

	<p><b>COMPOSITION</b> Potassium polyaspartate A-5D K/SD*, 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><b>GENERAL CHARACTERISTICS</b> Zenith Uno is an effective, rapid and easy-to-use tool for potassium bitartrate stabilization in wine.</p> <p>It can be used as an alternative to physical treatments (cooling, cations exchange resins, electro dialysis) with following the advantages:</p> <ul style="list-style-type: none"> <li>▪ Its application does not require investment in special equipment</li> <li>▪ The stabilization process with Zenith Uno is fast and does not require skilled labor</li> <li>▪ It is more respectful to wine quality: less risk of oxidation; better preservation of aromatics, color and structure; no impact on wine sensory profile</li> <li>▪ It is more environmentally sustainable: less consumption of power, water and production of greenhouse gas</li> </ul> <p>Also when compared to permit stabilizing agents, Zenith Uno offers advantages that make it unique:</p> <ul style="list-style-type: none"> <li>▪ Is very effective and can be used to stabilize quite unstable wines</li> <li>▪ Assures a long lasting stabilizing effect</li> <li>▪ Does not impact wine filterability</li> <li>▪ In red wine, it does not react with color compounds</li> <li>▪ Is resistant to high temperatures, therefore it can be used in the stabilization of wines that undergo pasteurization</li> </ul> <p>The special production process set up by Enartis, makes Zenith Uno a clear, yellow colored solution that is suitable for the treatment of white and rosé wines and rapid and easy-to-use. The low pH and sulphur dioxide content assure long lasting microbiological stability of the solution.</p> <p>Potassium polyaspartate contained in Zenith Uno is a non-allergenic compound. None of the compounds in the formulation derives from genetically modified organisms</p>
	<p><b>APPLICATIONS</b> Potassium bitartrate stabilization in white, red, rosé and sparkling wines.</p>
	<p><b>DOSAGE</b> Up to 100 mL/hL (maximum dosage permitted in EU) 100 mL/hL contributes about 4 mg/L of SO<sub>2</sub> to the wine.</p> <p>Determine the appropriate dosage of Zenith Uno by conducting laboratory trials with different addition rates followed by tartrate, protein and colloid stability evaluations with commonly used methods (cold test, conductivity, color stability and heat test).</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><b>INSTRUCTIONS FOR USE</b></p> <p>Zenith Uno must be used in wines that have already been clarified, stabilized (protein and color stabilization), filtered (turbidity &lt; 2NTU) and ready for bottling.</p> <p>Add Zenith Uno as is to wine to be treated, being careful to homogenize throughout the entire volume. The product does not affect filterability and wine can be bottled immediately after addition. Zenith Uno is also suitable for wines that undergo pasteurization.</p> <p><b>WARNING:</b> Zenith Uno reacts with proteins and lysozyme consequently causing turbidity and precipitate formation. Before using Zenith Uno, it is essential for wine to:</p> <ul style="list-style-type: none"> <li>▪ be protein stable</li> <li>▪ not contain residual fining proteins</li> <li>▪ not contain lysozyme</li> <li>▪ not be treated with lysozyme later</li> </ul> <p>The use of potassium polyaspartate does not guarantee the stability of calcium tartrate.</p> <p>Determine the right Zenith Uno dosage by first conducting laboratory trials with increasing dosages and consequent protein and colloid stability evaluations with commonly used methods (cold test, conductivity, color stability, heat test, etc.)</p> <p>In color stable red wines, Zenith Uno stabilizes potassium bitartrate without having any reaction with color compounds. In the presence of unstable color, it is necessary to remove it by fining before adding the product.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b></p> <p>5 kg, 20 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><b>COMPLIANCE</b></p> <p>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> <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 (EC) No 1331/2008) and in the Codex Œnologique International.*

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