








**STABILIZING AGENTS**

**ZENITH WHITE**

Potassium polyaspartate solution for tartaric stabilization of very unstable white wines

	<p><b>COMPOSITION</b> Potassium polyaspartate A-5D K/SD*, sodium carboxymethyl cellulose (CMC), gum Arabic, sulfur dioxide (approx. 0.4%), demineralized water.</p>
	<p><b>GENERAL CHARACTERISTICS</b> Zenith WHITE 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, electrodialysis) 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 White 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>Its formulation has been studied in order to obtain a stabilizer that is:</p> <ul style="list-style-type: none"> <li>▪ The most effective of the entire Enartis range: the synergistic effect of its components makes Zenith White ideal for the stabilization of very unstable wines.</li> <li>▪ Effective over time.</li> <li>▪ Filterable: the potassium polyaspartate, low viscosity CMC and low molecular weight gum Arabic with which Zenith White is formulated do not have a clogging effect and can be added safely before microfiltration.</li> <li>▪ Wine quality improvement: Zenith White improves taste, softness and aromatic freshness of the wine.</li> <li>▪ Sustainable for the environment: stabilization with Zenith White results in lower energy and water consumption and less greenhouse gas production.</li> </ul> <p>The special production process set up by Enartis, makes Zenith White a clear, light yellow color that does not change the visual characteristics of wine. The content of sulfur dioxide and the low pH of the solution guarantee microbiological stability.</p> <p>The potassium polyaspartate, Arabic gum and CMC in Zenith White are non-allergenic compounds. None of the compounds in the formulation derives from genetically modified organisms.</p>
	<p><b>APPLICATIONS</b> Stabilization of potassium bitartrate in white 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><b>INSTRUCTIONS FOR USE</b> Zenith White must be used in wines that have already been clarified, stabilized (protein stabilization), filtered (turbidity &lt; 2NTU), not too cold (temperature &gt; 12°C) and ready for bottling.</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>Add Zenith White 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.</p> <p>WARNING: Zenith White reacts with proteins and lysozyme consequently causing turbidity and precipitate formation. Before using Zenith White, 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 correct Zenith White dosage by first conducting laboratory trials with increasing dosages, 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 White 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> 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> Product made from raw materials that conform to the characteristics required by the: Codex Oenologique International</p> <p>Product approved for winemaking, in accordance with: Reg. (EU) 2019/934</p> <p>Approved for use by the TTB 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 Oenologique International. The application of potassium polyaspartate is protected by EU patent n° EP2694637B.*

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