








STABILIZING AGENTS

ZENITH WHITE NF

Potassium polyaspartate solution for tartaric stabilization of very unstable white and rosé wines

	<p>COMPOSITION Sodium carboxymethyl cellulose (CMC), potassium polyaspartate A-5D K/SD*, gum Arabic, sulfur dioxide (approx. 0.4%), demineralized water.</p>
	<p>GENERAL CHARACTERISTICS ZENITH WHITE NF 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"> ▪ Sustainable for the environment: stabilization with ZENITH WHITE NF results in lower energy and water consumption and less greenhouse gas production. ▪ It is more respectful to wine quality: less risk of oxidation; better preservation of aromatics, color and structure; no impact on wine sensory profile. ▪ Its application does not require investment in special equipment. ▪ The stabilization process with ZENITH WHITE NF is fast and does not require skilled labor. <p>Its formulation has been studied in order to obtain a stabilizer that is:</p> <ul style="list-style-type: none"> ▪ The most effective of the entire Enartis range: the synergistic effect of its components makes ZENITH WHITE NF ideal for the stabilization of very unstable wines. ▪ Effective over time. ▪ Filterable: the potassium polyaspartate, low viscosity CMC and low molecular weight gum Arabic with which ZENITH WHITE NF is formulated do not have a clogging effect and can be added safely before microfiltration. ▪ Wine quality improvement: ZENITH WHITE NF improves taste, softness and aromatic freshness of the wine. <p>The special production process set up by Enartis, makes ZENITH WHITE NF 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 NF are non-allergenic compounds. None of the compounds in the formulation derives from genetically modified organisms.</p>
	<p>APPLICATIONS Stabilization of potassium bitartrate in white and rosé wines.</p>
	<p>DOSAGE Up to 150 mL/hL (maximum dosage permitted in EU) 100 mL/hL contributes about 4 mg/L of SO₂ to the wine.</p>
	<p>INSTRUCTIONS FOR USE ZENITH WHITE NF must be used in wines that have already been clarified, stabilized (protein stabilization), filtered (turbidity < 2NTU), not too cold (temperature > 12°C) and ready for bottling.</p> <p>Add ZENITH WHITE NF 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>

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 WHITE NF reacts with proteins and lysozyme consequently causing turbidity and precipitate formation. Before using ZENITH WHITE NF, it is essential for wine to:</p> <ul style="list-style-type: none"> ▪ be protein stable ▪ 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 correct ZENITH WHITE NF 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>For a more detailed protocol of use of ZENITH WHITE NF, please refer to Enartis technical assistance.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 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>COMPLIANCE Product made from raw materials that conform to the characteristics required by the: Reg. (EU) N. 231/2012 Codex CEnologique International</p> <p>Product approved for winemaking, in accordance with: Reg. (EU) 2019/934 and subsequent amendments.</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 (EU) N. 1331/2008) and in the Codex CEnologique International. The application of potassium polyaspartate is protected by EU patent n° EP2694637B.*

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