

MANNOPROTEINS AND POLYSACCHARIDES

ENARTISPRO FT

Coadjunct for must to enhance thiolic aroma

	<p>COMPOSITION Insoluble copolymers of polyvinylimidazole and polyvinylpyrrolidone (PVI/PVP), inactivated yeast with high content of soluble mannoproteins and thiolic group-containing peptides with antioxidant properties.</p>
	<p>GENERAL CHARACTERISTICS EnartisPro FT is a coadjunct for white and rosé must treatment, created to enhance and protect thiols. PVI/PVP removes copper (which catalyzes the enzymatic oxidation of must by polyphenol oxidase) and iron (which, in combination with copper, catalyzes the chemical oxidation of polyphenols). Polyvinylpyrrolidone, part of the PVI/PVP copolymer, adsorbs oxidized and potentially oxidizable polyphenols. The inactivated yeast provides amino acids with antioxidant action that limit browning and protect thiols present in must and released during fermentation. The mannoproteins create aggregates with the aromatic compounds and reduce their losses by oxidation and stripping by CO₂ produced during fermentation.</p> <p>EnartisPro FT:</p> <ul style="list-style-type: none"> ▪ Removes pro-oxidant metals selectively ▪ Removes oxidizable and oxidized polyphenols ▪ Reduces the degradation of aromatic substances ▪ Provides amino acids with antioxidant action which preserve thiolic aromas ▪ Releases polysaccharides and mannoproteins capable of stabilizing aromas and improving mouthfeel in wine <p>There are several benefits from using EnartisPro FT in must:</p> <p><i>Color</i></p> <ul style="list-style-type: none"> ▪ Preserves vibrant, young color. <p><i>Aroma</i></p> <ul style="list-style-type: none"> ▪ Increases thiolic and exotic fruit aroma persistence and stability over time ▪ Increases aromatic cleanliness due to the adsorbing action of yeast hulls <p><i>Taste</i></p> <ul style="list-style-type: none"> ▪ Enhances the sensation of softness and volume due to the high content of mannoproteins and polysaccharides ▪ Decreases bitterness
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Production of white and rosé wines with increased aromatic intensity and stability ▪ Wines with high concentration of thiolic compounds ▪ Wines resistant to color and aroma oxidation ▪ Increase in volume of white and rosé wines
	<p>DOSAGE 30 – 50 g/hL Maximum legal dosage in EU: 70 g/hL</p>
	<p>INSTRUCTIONS FOR USE Rehydrate EnartisPro FT in water in a 1:20 ratio by mixing to avoid clump formation. Let sit for at least one hour then add to must. The product is insoluble and works by contact, so keeping it in suspension for at least one hour is recommended, knowing that longer times increase its effectiveness. The product should be removed by filtration within two days, as provided for in Regulation (EU) 2019/934 and the International Code of Oenological Practice (Sheets 2.1.20 and 3.4.14).</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>PACKAGING AND STORAGE CONDITIONS</p> <p>1 kg, 10kg</p> <p>Sealed package: store in a cool, dry and well-ventilated area. Opened package: carefully reseal and store as indicated above. Once opened, use quickly.</p>
	<p>COMPLIANCE</p> <p>The product is in compliance with the following specifications: Codex CEnologique International</p> <p>Product approved for winemaking in accordance with: Reg. (EU) 2019/934</p> <p>Product approved for winemaking by the TTB: When used within the recommended dose rates the individual components do not exceed the legal limits set forth by the TTB.</p> <p>As Per FDA regulations 21 CFR 173.50 and FCN 320: The polymer is to be completely removed from the beverage by filtration and is limited to single use applications.</p>

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