







MANNOPROTEINS AND POLYSACCHARIDES

ENARTISPRO UNO

Adjuvant for treatment of must

	<p>COMPOSITION Inactivated yeast with high content of immediately soluble mannoproteins.</p>
	<p>GENERAL CHARACTERISTICS EnartisPro Uno is a fermentation co-adjunct obtained by thermal inactivation of <i>Saccharomyces cerevisiae</i> yeast. The method in which the thermal inactivation is performed results in a high content of free mannoproteins which are capable of immediately exerting their stabilizing effect on compounds present in must. Benefits of using EnartisPro Uno are:</p> <p>Color</p> <ul style="list-style-type: none"> Stabilization of color by co-pigmentation of mannoproteins with anthocyanins. <p>Aroma</p> <ul style="list-style-type: none"> Increased persistence of fresh and fruity aromas due to the interaction between mannoproteins and aromatic substances present in wine. Increased clean aromatic notes as a result of the adsorption of off-aroma compounds by yeast hulls. Decreased perception of vegetal aromas. <p>Taste</p> <ul style="list-style-type: none"> Increased sensations of softness and volume due to elevated amounts of mannoproteins and polysaccharides. Decreased bitterness. Decreased astringency. <p>Technical effects</p> <ul style="list-style-type: none"> Increased tartrate and protein stability as a result of early addition of mannoproteins. Controlled and complete alcoholic fermentation due to proteins, peptides, vitamins and growth factors supplied to yeast.
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> Production of young white, rosé and early red wines which are fruity, balanced and easy to drink at the end of alcoholic fermentation. Protection and color stabilization in rosé and red wines. Increased volume and body in white, rosé and red wines. Reduced astringency in red and rosé wines. Increased tartaric and protein stability.
	<p>DOSAGE 10-40 g/hL (0.8 – 3.3 lb/1000 gal) Maximum legal dose in US: 36 g/hL (3.0 lbs./1000 gal)</p>
	<p>INSTRUCTIONS FOR USE Disperse EnartisPro Uno in a volume of water or must equal to 10 times its weight. Stir to prevent lumps from forming. Add to must during yeast inoculation. Mix with a pump-over.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 1 kg 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>

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.



COMPLIANCE

The product is in compliance with the following specifications:
Codex Œnologique International

Product approved for winemaking in accordance with:
Reg. (EU) 2019/934

TTB Status

Allowed if used during fermentation.

Submit a TTB application for approval of use after fermentation.

Product approved for winemaking by TTB under 27 CFR 24.246

When used within the recommended dose rates the individual components do not exceed the legal limits set forth by the TTB.

Total folic acid content of the yeast does not exceed 0.04 milligram per gram of yeast (approximately 0.008 milligram of pteroylglutamic acid per gram of yeast).

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