

ENARTIS**STAB MICRO M**



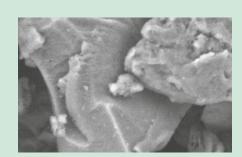
The Best Selective Bioregulator

Activated Chitosan: what it is and why choose it

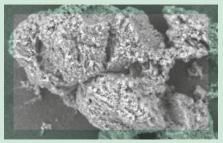
Chitosan is a clarifying agent with antimicrobial properties obtained by deacetylation is obtained through a unique production process that aims to increase its positive bacteria: Brettanomyces, Acetobacter, Zygosaccharomyces, Pediococcus, Lactobacillus and Oenococcus.

EnartisStab Micro M

An activated chitosan product obtained from Aspergillus niger and yeast hulls rich in β-glucans, EnartisStab Micro M was created for the treatment of turbid must and wine where the presence of solids limits the antimicrobial effect of pure chitosan.



Standard Chitosan



Enartis Chitosan after Activation Process

APPLICATIONS

- Limit the development of acetic bacteria on grapes, in must and during prefermentation maceration and alcoholic fermentation.
- Reduce SO₂ additions: use as an antimicrobial in synergy with or as an alternative to sulfur dioxide.
- Control malolactic fermentation: an allergen-free alternative to lysozyme, can be used to delay or inhibit malolactic fermentation in both still and sparkling wines.
- Limit the development of contaminants during lees ageing.
- Promote the prevalence of Saccharomyces yeast over non-Saccharomyces in the case of spontaneous fermentation.



Enartis Pacific LTD

69 Chadstone Road, Malvern East VIC 3145, Australia Phone: + 61 (03) 9428 0037

New Zealand Branch PO Box 4304, Marewa, Napier Phone: + 64 (06)8434 413 www.enartis.com

Inspiring innovation.

SUGGESTED DOSAGES FOR MICROBIAL CONTROL

CONTAMINATION	LOW	AVERAGE	HIGH
NUMBER OF CONTAMINATING CELLS/mL	<100	10²-10⁴	10 ⁴ -10 ⁶
Brettanomyces			
Lactobacillus			
Oenococcus			
Non-Saccharomyces			
Zygosaccharomyces			
Pediococcus			
Acetobacter			
Dose of EnartisStab Micro M suggested in g/hL	5	10	20