# ENARTISSTAB MICRO M The Best Tool for Selective Bio-Control of Fermentation 

Chitosan is a clarifying agent with antimicrobial properties obtained by deacetylation of chitin-glucan, a polysaccharide extracted from Aspergillus niger. Enartis chitosan is obtained through a unique production process that aims to increase its positive charge and widen its contact surface. "Activated" chitosan has a better antimicrobial effect than standard chitosan and is able to prevent or stop the development of numerous yeast and bacteria: Brettanomyces, Acetobacter, Zygosaccharomyces, Pediococcus, Lactobacillus and Oenococcus.

Enartis Chitosan after Activation Process


## EnartisStab Micro M

An activated chitosan product obtained from Aspergillus niger and yeast hulls rich in $\beta$-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.

## APPLICATIONS

- Limit the development of acetic bacteria on grapes, in must and during pre-fermentation maceration and alcoholic fermentation.
- Reduce $\mathrm{SO}_{2}$ additions: use as an antimicrobial in synergy with or as an alternative to sulfur dioxide.
- Control malolactic fermentation: an allergenfree alternative to lysozyme that 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.


## enurtis



Standard Chitosan

SUGGESTED DOSAGES FOR MICROBIAL CONTROL

| CONTAMINATION | LOW | AVERAGE | HIGH |
| :---: | :---: | :---: | :---: |
| NUMBER OF CONTAMINATING CELLS/mL | <100 | $10^{2}-10^{4}$ | $10^{4}-10^{6}$ |
| Brettanomyces |  |  |  |
| Lactobacillus |  |  |  |
| Oenococcus |  |  |  |
| Non-Saccharomyces |  |  |  |
| Zygosaccharomyces |  |  |  |
| Pediococcus |  |  |  |
| Acetobacter |  |  |  |
| Dose of EnartisStab Micro M suggested in g/hL | 5 | 10 | 20 |

