

MARKET COMMUNICATION ON THE USE IN WINEMAKING OF POTASSIUM POLYASPARTATE-ZENITH®

- The Zenith® products by Enartis have been applied, and have already demonstrated their effectiveness, in tens of millions of hectoliters of different wines all over the world.
- In its capacity as owner, among others, of the patent number EP2694637 valid until March 29, 2032, it was Esseco S.r.l. (of which Enartis is the oenological division) to ask the EFSA (European Food Safety Authority) to assess whether there was any toxicological risk regarding the food safety of potassium polyaspartate as a stabilizing additive for wines.
- EFSA therefore conducted the required risk assessment based on the chemical-physical specifications and the production process of thermal polymerization of potassium polyaspartate described in the dossier presented by Esseco S.r.l. and available on the web page <https://efsa.onlinelibrary.wiley.com/doi/epdf/10.2903/j.efsa.2016.4435>
- The potassium polyaspartate used by Enartis (Zenith®) is obtained exclusively with the thermal polymerization process and is produced in the United States of America under the direct control of Esseco S.r.l.
- The potassium polyaspartate is further processed by Enartis (Zenith®) in its production plants, thanks to a specific know-how, to obtain compounds that offer maximum effectiveness and ease of use in the cellar.
- Enartis markets its various formulations of potassium polyaspartate (Zenith®) solely and exclusively through its own distribution channels.