

EnartisStab MICRO M

The Best Tool for Selective Bio-Control of Fermentation

Activated Chitosan: What is it and why choose it?

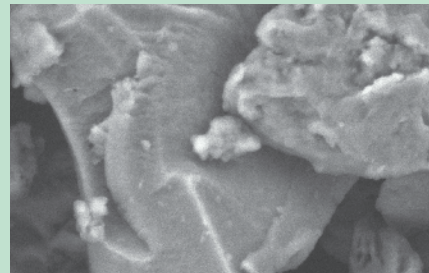
Chitosan is a clarifying agent with antimicrobial properties obtained by deacetylation of chitin-glucan, a polysaccharide extracted from *Aspergillus niger*. Enartis chitosan is obtained through a unique production process that aims to increase its positive charge and widen its contact surface. "Activated" 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*.

EnartisStab MICRO M

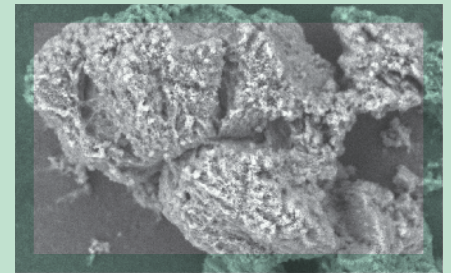
An activated chitosan product obtained from *Aspergillus niger* and yeast hulls rich in β -glucans, **EnartisStab MICRO M** was created for the treatment of turbid must and wine where the presence of solids limits the antimicrobial effect of pure chitosan.

APPLICATIONS

- Limit the development of acetic bacteria on grapes, in must and during pre-fermentation 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 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.



Standard Chitosan



Enartis Chitosan
after Activation Process

SUGGESTED DOSAGES FOR MICROBIAL CONTROL

CONTAMINATION	LOW	AVERAGE	HIGH
NUMBER OF CONTAMINATING CELLS/mL	<100	10 ² -10 ⁴	10 ⁴ -10 ⁶
<i>Brettanomyces</i>			
<i>Lactobacillus</i>			
<i>Oenococcus</i>			
<i>Non-Saccharomyces</i>			
<i>Zygosaccharomyces</i>			
<i>Pediococcus</i>			
<i>Acetobacter</i>			
Dose of EnartisStab MICRO M suggested in g/hL	5	10	20