








MANNOPROTEINS AND POLYSACCHARIDES

ENARTISPRO AROM

Adjuvant for must treatment

	<p>COMPOSITION Inactivated yeast rich mannoproteins.</p>
	<p>GENERAL CHARACTERISTICS</p> <p>EnartisPro Arom is a fermentation coadjunct obtained by thermal inactivation of a yeast strain which is a high producer of sulfur-containing amino acids with strong antioxidant properties. The method in which the thermal inactivation is performed results in an elevated content of free mannoproteins which are capable of immediately stabilizing effect compounds in must.</p> <p>Benefits of using EnartisPro Arom are:</p> <p>Color</p> <ul style="list-style-type: none"> ▪ Preservation of brilliant color with young hue due to elevated antioxidant ability. <p>Aroma</p> <ul style="list-style-type: none"> ▪ Increased persistence of fresh and fruity aromas due to the interactions between mannoproteins and aromatic substances in wine. ▪ Increased clean aromatic notes due to the adsorption of off-aroma compounds by the yeast hulls. <p>Taste</p> <ul style="list-style-type: none"> ▪ Increased sensations of softness and volume due to the elevated amounts of mannoproteins and polysaccharides. <p>Technological effects</p> <ul style="list-style-type: none"> ▪ Protection of aromatic components due to the antioxidant action of sulfur-containing amino acids in the preparation. ▪ Reduction of herbaceous notes due to the presence of aldehydes and alcohols with six carbon atoms (C6 compounds). ▪ Increased tartrate and protein stability due to the early addition of mannoproteins. ▪ Controlled and complete alcoholic fermentation due to the proteins, peptides, vitamins and growth factors supplied to yeast.
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Antioxidant protection of color and aromatic compounds from the first stages of vinification. ▪ Wine production with intense fruity aromas. ▪ Vinification of grapes that are underripe to reduce herbaceous notes. ▪ Improving wine shelf life. ▪ Increase volume and fullness of white and rosé wines. ▪ Increase tartaric and protein stability.
	<p>DOSAGE 20 – 40 g/hL (1.7 – 3.3 lb/1000 gal)</p>
	<p>INSTRUCTIONS FOR USE Disperse EnartisPro Arom in a volume of water or must equal to 10 times its weight, stirring to prevent clumps from forming. Add to must. Mix with a pump-over.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 1 kg, 10 kg Sealed package: store in a cool, dry and well-ventilated area.</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.

	<p>Opened package: carefully reseal and store as indicated above. Once opened, use quickly.</p>
	<p>COMPLIANCE The product is in compliance with the following specifications: Codex Œnologique International Product approved for winemaking in accordance with: Reg. (EU) 2019/934</p> <p>TTB Status Allowed if used during fermentation. Submit a TTB application for approval of use after fermentation.</p> <p>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).</p>

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