






MANNOPROTEINS AND POLYSACCHARIDES

ENARTISPRO BLANCO

Adjuvant for must treatment

	<p>COMPOSITION Inactivated yeast with high content of immediately soluble mannoproteins.</p>
	<p>GENERAL CHARACTERISTICS</p> <p>EnartisPro Blanco is a fermentation adjuvant obtained by thermal inactivation of a yeast strain containing sulfur amino acids with antioxidant properties. The thermal inactivation process results in a high content of free mannoproteins which can immediately stabilize compounds present in must.</p> <p>Benefits of using EnartisPro Blanco 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 fruit aromas. ▪ Increased persistence of fresh and fruit aromas due to interaction between mannoproteins and aromatic compounds. ▪ Increased aromatic cleanliness due to adsorption of off-aroma compounds by yeast hulls. <p>Taste</p> <ul style="list-style-type: none"> ▪ Increased sensations of softness and volume due to elevated amounts of mannoproteins and polysaccharides. ▪ Reduced bitterness. <p>Technical effects</p> <ul style="list-style-type: none"> ▪ Protection of aromatic components due to antioxidant action of sulfur-containing amino acids. ▪ Elimination of herbaceous aromas produced by C6 compounds. ▪ Increased tartrate and protein stability due to early addition of mannoproteins. ▪ Controlled and complete alcoholic fermentation due to 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. ▪ Production of wine with intense fruity aromas. ▪ Minimize the perception of herbaceous aromas with underripe grapes. ▪ Production of white and rosé wines to preserve fresh aromas and young color (wines for export, off trade markets, wines which are to be consumed after a medium-to-long time after bottling, etc.). ▪ Production of white and rosé wines with good mouthfeel volume. ▪ Increased tartrate and protein stability.
	<p>DOSAGE</p> <p>Young wines (sold within 4 months of production)</p> <ul style="list-style-type: none"> ▪ White wine: 10 g/hL (0.8 lb/1000 gal) ▪ Red and rosé wine: 10-15 g/hL (0.8-1.2 lb/1000 gal) <p>Wines to be sold 6 months after production:</p> <ul style="list-style-type: none"> ▪ 20 – 30 g/hL (1.6-2.5 lb/1000 gal)
	<p>INSTRUCTIONS FOR USE</p> <p>Dissolve in 10 parts water or must. Mix avoiding clump formation. Add to must and mix with a pump-over.</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.



PACKAGING AND STORAGE CONDITIONS

1 kg

Sealed package: store in a cool, dry and well-ventilated area.

Opened package: carefully reseal and store as indicated above. Once opened, use quickly.



COMPLIANCE

The product is in compliance with the following specifications:

Codex CEnologique International

Product approved for winemaking in accordance with:

Reg. (EU) 2019/934

TTB Status

Allowed if used during fermentation.

Submit a TTB application for approval of use after fermentation.

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).

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