








**STABILIZING AGENTS**

# ZENITH PERLAGE

Potassium polyaspartate based solution for tartaric stabilization of sparkling wine

	<p><b>COMPOSITION</b> Potassium polyaspartate A-5D K/SD*, mannoproteins, sulfur dioxide (approx. 0.4%), demineralized water.</p>
	<p><b>GENERAL CHARACTERISTICS</b> Zenith Perlage is an effective, rapid and easy-to-use tool for tartaric stabilization of sparkling wine. Zenith Perlage's features meet the needs expressed by sparkling wine producers:</p> <ul style="list-style-type: none"> <li>▪ Effective and simple to use</li> <li>▪ Does not change organoleptic characteristics of wine</li> <li>▪ In red wine, it does not react with color matter</li> <li>▪ Does not alter filterability of wine, even at low temperatures</li> <li>▪ Ensures lasting stabilizing over time</li> <li>▪ Does not react with riddling agents or with yeast proteins, maintaining its effectiveness during secondary fermentation</li> <li>▪ The mannoprotein fraction helps to preserve the <i>perlage</i> over time</li> <li>▪ It can be used with different sparkling production methods: Charmat, <i>Champenois</i> and others</li> <li>▪ Reduces the time required for tartaric stabilization</li> <li>▪ Reduces energy costs</li> <li>▪ Reduces greenhouse gas emissions and drinking water consumption.</li> </ul> <p>The special production process set up by Enartis makes Zenith Perlage a clear, yellow colored solution that does not change visual characteristics of wine. The low pH and sulfur dioxide content assure the long-lasting microbiological stability of the solution.</p> <p>The potassium polyaspartate and mannoproteins in Zenith Perlage are non-allergenic compounds. None of the compounds in the formulation derives from genetically modified organisms.</p>
	<p><b>APPLICATIONS</b> Stabilization of potassium bitartrate in sparkling and carbonated wines</p>
	<p><b>DOSAGE</b> Up to 100 mL/hL (maximum dosage permitted in EU) 100 mL/hL contributes about 4 mg/L of SO<sub>2</sub> to the wine.</p> <p>Determine the appropriate dosage of Zenith Perlage by conducting laboratory trials with different addition rates followed by tartrate, protein and colloid stability evaluations with commonly used methods (cold test, conductivity, color stability and heat test).</p>
	<p><b>INSTRUCTIONS FOR USE</b> In base wine</p> <ul style="list-style-type: none"> <li>• Zenith Perlage must be used in clear, clarified and protein stable wine, ready for secondary fermentation or carbonation.</li> <li>• Add Zenith Perlage as is to wine to be treated, being careful to homogenize throughout the entire volume.</li> <li>• Zenith Perlage does not interact with fining agents used during the <i>tirage</i> process nor does it lose its effectiveness and, in the case of classic method, does not create problems during riddling. Zenith Perlage does not affect filterability even for low-temperature bottling.</li> </ul>

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><b>WARNING:</b> Zenith Perlage reacts with proteins and lysozyme consequently causing turbidity and precipitate formation. Before using Zenith Perlage, it is essential for wine to:</p> <ul style="list-style-type: none"> <li>▪ be protein stable</li> <li>▪ not contain residual fining proteins</li> <li>▪ not contain lysozyme</li> <li>▪ not be treated with lysozyme later</li> </ul> <p>The use of potassium polyaspartate does not guarantee the stability of calcium tartrate.</p> <p>In color stable red wines, Zenith Perlage stabilizes potassium bitartrate without having any reaction with color compounds. In the presence of unstable color, it is necessary to remove it by fining before adding the product.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b></p> <p>5 kg, 20 kg, 1000 kg</p> <p>Sealed package: store away from light in a cool, dry, well-ventilated area. Open package: carefully reseal and store as indicated above.</p>
	<p><b>COMPLIANCE</b></p> <p>Product made from raw materials that conform to the characteristics required by the: Codex Œnologique International</p> <p>Product approved for winemaking, in accordance with: Reg. (EU) 2019/934</p> <p>Approved for use in the USA under 27 CFR 24.250. The amount of potassium polyaspartate used must not exceed 100 mg/L of wine. To use at dosages higher than 100 mg/L, please submit request to the TTB. (GRAS Notice No. GRN 000770 - Intended for use as a stabilizer in wine at levels up to 300 mg/L.)</p>

*\*The code A-5D K/SD identifies the potassium polyaspartate that underwent the toxicological study submitted to the European Food Safety Authority (EFSA) and that after EFSA evaluation, was inserted in the EU list of food additives approved for use in foods (Annex II to Regulation (EC) No 1331/2008) and in the Codex Œnologique International. The application of potassium polyaspartate is protected by EU patent n° EP2694637B.*

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