

STABILIZING AGENTS

ZENITH UNO

Potassium polyaspartate based solution for tartrate stabilization of wine

	COMPOSITION Solution of potassium polyaspartate A-5D K/SD* and sulfur dioxide (approx. 0.3%).
	GENERAL CHARACTERISTICS ZENITH UNO is an effective, rapid and easy-to-use tool for potassium bitartrate stabilization in wine. ZENITH UNO represents an excellent alternative to all physical treatments such as cold stabilization, cation exchange resins, and electrodialysis, thanks to its numerous advantages. It offers greater environmental sustainability with lower energy and water consumption and reduced greenhouse gas emissions. It respects the quality of the wine by reducing the risk of oxidation and better preserving aromas, color, and structure, without any organoleptic impact on the treated wine. Its application does not require investments in special equipment, and the stabilization process with ZENITH UNO is quick and does not require specialized labor. Even when compared to currently permitted stabilizers, ZENITH UNO stands out for its high effectiveness and long-lasting stabilizing effect. Additionally, it does not alter the wine's filterability and does not react with color in red and rosé wines. ZENITH UNO is resistant to high temperatures, making it usable even in wines subjected to pasteurization. Potassium polyaspartate does not derive from genetically modified organisms.
	APPLICATIONS Potassium bitartrate stabilization in white, rosé and red wines.
	DOSAGE Up to 100 mL/hL (maximum dosage permitted in EU) 100 mL/hL contributes about 4 mg/L of SO₂ to the wine.
	INSTRUCTIONS FOR USE ZENITH UNO must be used in wines that have already been clarified, stabilized (protein and color stabilization), filtered (turbidity < 2NTU) and ready for bottling. Add ZENITH UNO as is to wine to be treated, being careful to homogenize throughout the entire volume. The product does not affect filterability and wine can be bottled immediately after addition. WARNING: ZENITH UNO reacts with proteins and lysozyme consequently causing turbidity and precipitate formation. Before using ZENITH UNO, it is essential for wine to: ▪ be protein stable ▪ not contain residual fining proteins ▪ not contain lysozyme ▪ not be treated with lysozyme later The use of potassium polyaspartate does not guarantee the stability of calcium tartrate. Determine the right ZENITH UNO dosage by first conducting laboratory trials with increasing dosages and consequent protein and colloid stability evaluations with commonly used methods (cold test, conductivity, color stability, heat test, etc.)

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.

	In color stable red wines, ZENITH UNO 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. For a more detailed protocol of use of ZENITH UNO, please refer to Enartis technical assistance.
	PACKAGING AND STORAGE CONDITIONS 5 kg, 20 kg, 200 kg, 1000 kg Sealed package: store away from light in a cool, dry, well-ventilated area. Open package: carefully reseal and store as indicated above.
	COMPLIANCE Product made from raw materials that conform to the characteristics required by the: Reg. (EU) N. 231/2012 Codex Cœnologique International Product approved for winemaking, in accordance with: Reg. (EU) 2019/934 and subsequent amendments. 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.)

**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 (EU) N. 1331/2008) and in the Codex Cœnologique International. The application of potassium polyaspartate is protected by EU patent n° EP2694637B and US Patent No. US 10,508,258 B2.*

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