

CYTO COLL THE “YEAST GELATINE”



Fining agent based in YEAST PROTEIN EXTRACT (YPE), free from animal proteins and compatible with the production of organic wine

The fining agents of the CYTO range are the result of EVER research thanks to the experience gained in the use of different Yeast Protein Extracts.

The use for the clarification of juices and wines has been approved in 2011 by O.I.V and subsequently incorporated into EU Reg. 144/2013.

The Yeast Protein extracts (YPE), unlike many vegetable proteins, have the advantage of improving the organoleptic profile without any adverse extraneous aromas.

The CYTO range is available in different formulations to cover all oenological requests and to provide a sustainable and adequate response to modern lifestyles.

TECHNICAL CHARACTERISTICS

The philosophy behind the research that led to the formulation of **CYTO COLL** was to replace, in oenological clarification and fining, the animal origin proteins (gelatin, isinglass, casein, etc.) with a "**yeast gelatin**". For this purpose, different YPSs have been selected according to their surface charge, flocculating capacity and their molecular weight: the result is a modern clarifier capable of being universally used successfully, alone or in combination with other fining agents. To enhance its clarifying capacity by increasing its surface charge, it was found convenient to associate the YPE with a specific activated fungal CHITOSAN.

CYTO COLL represents the most advanced in the field of the wine clarification, it doesn't contain products of animal origin, it can be used in the production of organic wines (EU Reg. 1308/2013) and does not contain allergens.

EVER S.r.l.

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Company with quality management system certified ISO 9001-2008 certificate N. IT06 / 0451.

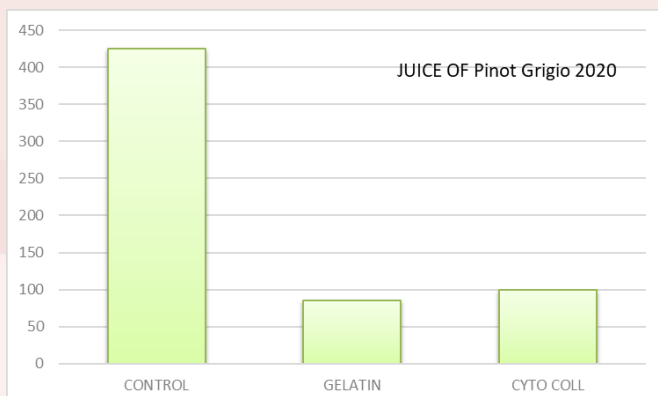
Research, development, production and marketing of adjuvants and additives for food and beverage industries. EA Sector: 03.

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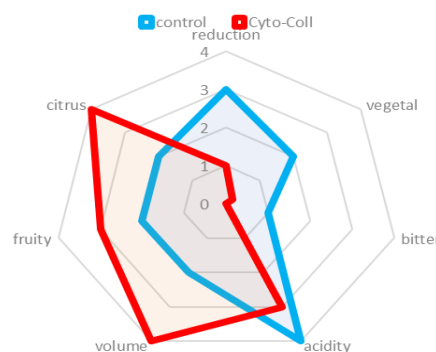
APPLICATIONS

- **In white and rosé juices:** in both static clarification and in flotation, thanks to its good flocculating capacity, it guarantees rapid separation; it improves the sensory profile by reducing the rough and bitter notes without penalizing its typicality.
- **In white and rosé wines:** where it facilitates the clarification and attenuation of green or vegetable notes as well as preserving the aromatic freshness;
- **In red wines:** to reduce astringency, increase the volume in the mouth, ensure the longevity of wines and preserve their chromatic characteristics.

EXPERIENCES



Graph 1: reduction of turbidity (NTU) on a 2020 PINOT GRIGIO juice, previously enzymed with Everzym VRT (2.5 g / hl)



Graph2: effects of clarification with CYTO COLL (12 g / hl) on ROSÉ 2020 wine (Abruzzo)

MODE OF USE AND DOSAGES

Disperse CYTO COLL in 10 volumes of water, preferably warm. Wait 30 minutes, stir the solution again before incorporating it into the mass to be treated, preferably by venturi to obtain a better homogenization.

Dose: from 10 to 20 g / hl (maximum dose EU REG. 934/2019 in white and rosé wines 45 g / hl)

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CYTO COLL

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COMPOSITION

Refined Yeast Protein Extracts (YPE), Chitosan from *Aspergillus niger*, Organic acids.

YPE	ACTIVATED CHITOSAN
○ effective sensory cleansing ○ Facilitates the settling ○ Reduces turbidity ○ Eliminates excess bitter and astringent tannins ○ Improves taste harmony ○ Protects anthocyanins while preserving the color of rosé and red wines	○ Facilitates clarification ○ Reduces the presence of heavy metals ○ Prevents protein "casses" ○ Produces compact lees

PACKAGING

Packs of 1 Kg- Bags of 10 Kg

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