

CYTO STAB

Fining agent & stabiliser of the colour and aroma



Fining agent based in YPE free from animal protein

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

CYTO STAB is a modern oenological adjuvant, the result of EVER research, which simultaneously performs a clarifying function and a stabilizing action with regard to unstable phenolic and colloidal fractions present in juices and wines. In its composition, in addition to Yeast Protein Extracts (YPE), polyvinylpolypyrrolidone (PVPP) and a specific activated fungal CHITOSAN are present in synergistic quantities. PVPP, as it is known, acts mainly on catechins and leucoanthocyan, improving the stability of colour and increasing the longevity of wines, while CHITOSAN, chosen for its clarifying action, contributes to the chelation of the metals (in particular Copper and Iron) responsible to catalyse reactions of premature aging. Juices and wines treated with CYTO STAB are more stable and improved also from an organoleptic point of view: oxidized and oxidizable components, green and bitter notes are eliminated, with an increase in roundness and volume.

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.

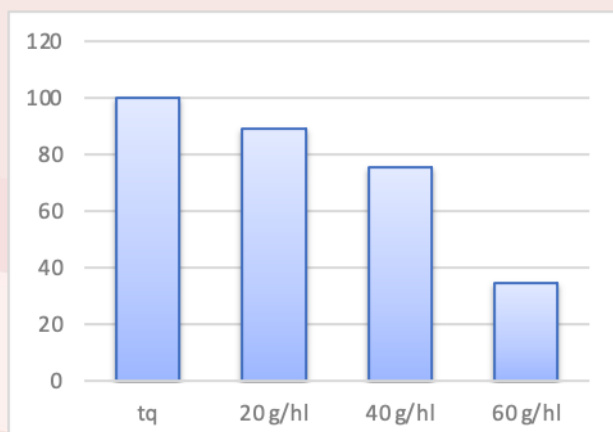
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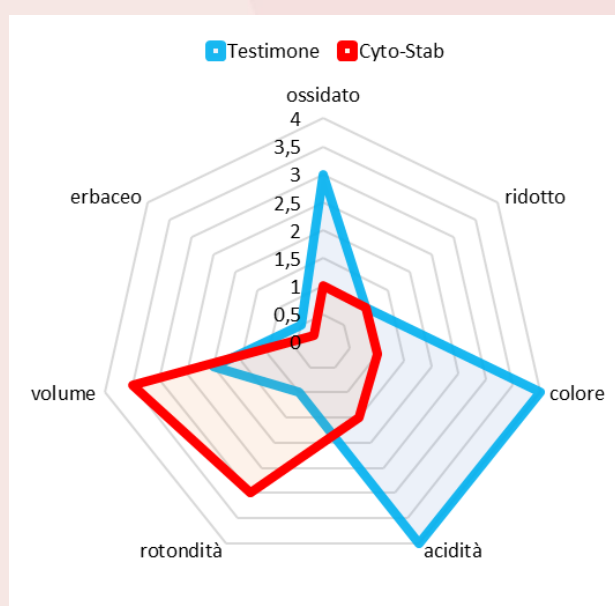
APPLICATIONS

- **In white wines:** where it stabilizes without stripping, facilitates clarification and reduces green or vegetable notes, helping to preserve the aromatic freshness.
- **In rosé wines :** to reduce astringency, increase the volume in the mouth, preserve the chromatic characteristics, ensure the longevity of wines.

EXPERIENCES



Graph 1: % of reduction of catechins on SOAVE 2020 wine (macerated) at different dosages of CYTO STAB



Graph 1 effects of the fining with CYTO STAB (40 g / hl) on SOAVE 2020 wine (macerated)

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MODE OF USE AND DOSAGES

Disperse CYTO STAB 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.

Dosi: da 10 a 20 g/hl white and rosé wines;
da 30 a 75 g/hl for the cure of the "pinking" e and of the oxidations;
da 5 a 20 g/hl in red wines

COMPOSITION

Refined Yeast Protein Extracts (YPE), polyvinylpyrrolidone, selected silicas, chitosan from *Aspergillus niger* and organic acids.

YPE - o Effective sensory cleansing - o Facilitates clarification - o Reduces turbidity - o Eliminates excess of bitterness and of astringency - o Improve taste harmony - o Protects anthocyanins while preserving the colour of rosé and red wines	ACTIVATED CHITOSAN - o Facilitates clarification - o Reduces the presence of heavy metals - o Prevents metal "casses" - o Produces compact lees
POLYVINYLPYRROLIDONE - o Stabilizes the color - o Eliminates catechins - o Increases the longevity of wines	SELECTED SILICAS - o Facilitate precipitation - o Improve filterability - o Improve protein stability

PACKAGING

Packs of 1 Kg; Bags of 10 Kg

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