

NATURAL CONTROL REDOX

Oxido-reductive stabilizer for juices and wines

CHARACTERISTICS AND APPLICATIONS

NATURAL CONTROL REDOX is a Chitosan-based preparation, selected and activated for its antioxidant and metal chelation capacity, combined with an inactive yeast obtained from a process that allows the enrichment of reduced glutathione (GSH) within the cells during their propagation, making it immediately available.

The formulation of **NATURAL CONTROL REDOX** is designed for the direct addition to the juice and/or wine with fast dispersion and homogenization in the tank, useful to anticipate and improve the desired stabilizing effectiveness.

The use of **NATURAL CONTROL REDOX**:

- does not interfere with alcoholic fermentation, promotes organoleptic cleanliness, preserves the color of juices and wines and it is helpful to reduce or avoid the use of sulphites.
- is ideal in juices for sparkling wine bases, to preserve primary hues and aromas and in sparkling wine bases during aging on lees.
- protects from the effects of oxygen, stabilizing the oxidative-reductive potential and ensuring the longevity of aromas, from juices to aging wines
- During the ageing, it helps to mediate the evolution, avoiding premature ageing

NATURAL CONTROL REDOX contains neither allergens nor substances of animal origin and is permitted for the production of vegan and organic wines.

DOSAGE AND METHOD OF USE

NATURAL CONTROL REDOX is a high purity granulated preparation, it is recommended to dissolve it directly in 20 volumes of juice or wine.

Doses: 2 - 10 g/hl.

Notes: 200 g/hl is the max dosage permitted for the chelation of heavy metals and the prevention of copper and iron hazes (from OIV/ENO RESOLUTION 338/A 2009)

COMPOSITION

Inactive yeast naturally rich in reduced glutathione and Chitosan from *Aspergillus niger*.

packaging

pack of 1 kg , bag of 10 Kg

This is a product considered non-dangerous and therefore does not require a safety data sheet. R

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