ATOS

Specific Ochratoxin A adsorbent for grape juices, musts and wines

TECHNICAL DESCRIPTION

Ochratoxin A is a polluting agent idenified in several food substances such as cereals, cacao, coffee, dried frutis, beans, beer and more recently in musts and wines. Ochratoxin A (OTA) is a mycotoxin produced by several kinds of moulds and in particular by *Aspergillus ochraceus* and *Penicillium verrucosum*.
Ochratoxin A owes its current interest as far as public health is concerned, because it may cause acute intoxications, characterized by hemorrhagic and diarrheal syntomps. In case of chronic intoxications, serious renal lesions are noticed.
Codex Alimentarius (editing of 1998) proposed that the level of Ochratoxin A must be kept a slow as possible.
Its content in wines and musts has not been determined in Italy and Europe yet, but the suggested limits are of about 0,2 micrograms per litre. According to recent limitations in some European countries, specifically demanding a content of Ochratoxin A lower than 0,2 ppb, it is therefore necessary to treat musts and wines displaying higher contents.

AEB set up a new preparation called **Atos**, able to absorb the 90% of Ochratoxin A and in the meanwhile to operate an easy clarification.
Atos acts as an adsorbent of mycotoxins and in particular of Ochratoxin A, thanks to its components, particularly active towards its substance. The strongly activated adsorbing carbons associated with potassium caseinate and filter aids give a very high adsorption.
Atos is utilized during the clarification, alone or together with other clarifying substances, with a contact time between 24 and 72 hours.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Activated adsorbent carbons, activated bentonite, chemically inert filter aids.

Atos: is a dark grey fine powder; has an high adsorbing power; has a good clarifying effect; decolorizing power: average at the suggested dose of utilization.

DOSAGE

For an adsorption of about 90-95%, it is necessary to operate with a dose between 10 and 25 g/hL; in the case of very high contents of Ochratoxin A, it may be necessary to use higher doses up to 50 g/hL.
As **Atos** has a decolorizing effect, the dose of utilization must be correctly calculated according to the kind of wine, above all in the case of red wines.

Reference: ATOS_TDS_EN_1270819_OENO_SouthAFrica

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ATOS

⇢ INSTRUCTIONS FOR USE

Dissolve the dose of **Atos** in about 10 parts of cold or lukewarm water and introduce the suspension into the mass to be treated by continuous pumping over or with the help of Venturi tubes for the continuous dosing.
After the clarification has been reached, proceed with the filtration, separating the lees with normal vacuum filters.

⇢ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

15 kg net bags.

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