







ANTIBRETT 2.0

Product based on yeast hulls, ß-glucanase enzyme and Chitosan for the elimination of Brettanomyces yeasts and the absorption of volatile phenols



-> TECHNICAL DESCRIPTION

Antibrett 2.0 is an innovative product based on yeast hulls, ß-glucanase enzyme and fungal Chitosan. Its components are particularly active in inhibiting the action against Brettanomyces yeasts; they also have high adsorbing properties against 4-ethylphenol and 4-ethylguaiacol, compounds giving wines unpleasant smells of horse sweat, medicine and patch. The production system used to obtain these hulls is aimed at degrading only the yeast cell wall, chitin in particular, safeguarding the structure of the cytoplasmic membrane, which has a high specific adsorbing capacity.

Antibrett 2.0 thanks to the antimicrobial action obtained from the synergy of Chitosan and β-glucanase enzyme, inhibits the production of vinyl-reductase, which participates in the transformation of the cinnamic acids naturally present in wines, in the corresponding ethyl derivatives, responsible for smells attributable to *Brettanomyces*. The use of free sulphur dioxide, at least 25 mg/L, supports the antiseptic action against *Brettanomyces*. **Antibrett 2.0** can be used both as a curative and preventive product: *Brettanomyces*, in fact, has very long incubation times (3-8 months), during which no abnormal smells appear. **Antibrett 2.0** is also used in wines at the end of fermentation. **Antibrett 2.0** is also effective against other anomalous odors, such as those of dirty barrels and moulds that are often found in wines.

--> COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast cell walls, chitosan derived from *Aspergillus niger*, ß-glucanase.

→ DOSAGE

5-25 g/hL depending on the kind of pollution.

→ INSTRUCTIONS FOR USE

Treat the mass taking care to homogenize the product. Leave in contact for 8-10 days, then decant. A free SO_2 content of not less than 15 mg/L is recommended. Check protein stability after the addition of **Antibrett 2.0**.

-> STORAGE AND PACKAGING

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

500 g net cans in cartons containing 4 kg.