

#### TECHNICAL DATASHEET

Valid from: 01.10.2023

# **NXT Balance White**

A natural and unique blend of proanthocyanindin tannins, gum arabic, and yeast derivatives to enhance the aroma, quality, and stability of de-alcoholised white wine

### PROPERTIES

**NXT Balance White** is a natural blend of Acacia and Quebracho Tannins, Gum Arabic, and yeast derivatives.

**Proanthocyanindin Tannins** balance a wine's astringency and bitterness with its sweetness and fruitiness to prevent a cloying mouthfeel.

Tannins also play a role in preventing oxidative damage to enhance the wine's shelf-life.

**Gum Arabic**, also known as gum acacia, is a natural glycoproteincontaining heteropolysaccharide extracted from the sap of two specific African Acacia trees.

It softens the low molecular weight tannins to help lessen a wine's astringency and bitterness. It also increases the perception of body or volume and mouthfeel.

Yeast derivatives, which contain inactivated yeast and autolysed yeasts, help improve the sensory properties of wine, in particular aroma.

## WINE STYLES

De-alcoholised white wines which are dealcoholized using techniques such as Spinning Cone Column (SCC), Reverse Osmosis (RO) and Vacuum Distillation (VD).

## **AROMA & FLAVOUR**

De-alcoholised wines inherently suffer from taste unbalances. The removal of alcohol leads to over-expression of sensory descriptors such as astringency, bitterness, and sweetness.

NXT Balance White serves to delicately re-balance the sensory attributes, body, and mouthfeel in de-alcoholised wines.

It allows winemakers to lower the sugar content of de-alcoholised wines. A lower sugar content lessens microbiological spoilage and reduces the need for additional preservatives.

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## SENSORY PROFILE



Reference: NXT\_BALANCE\_WHITE\_TDS\_EN\_3250923\_NEXT\_Italy



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## DOSAGE

Dissolve between 20 to 50 g/hl directly into the finished wine. Allow at least 48h before performing the final filtration of the wine.

## **FOOD SAFETY**

This product is not a GMO.

This product is allergen-free.

Please refer to the Product Safety Data Sheet (MSDS).

## STORAGE

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

Shelf life is 48 months from production date.

Do not use after the expiry date shown on the pack.

## PACK SIZE

NXT Balance White is available in 500g net foil packs containing 1kg. Also available in 5kg and 10kg pack sizes.

Larger pack volumes can be ordered – contact our customer support team.

## CONTACT US

For more information, please visit us online at www.aeb-group.com or email info@aeb-group.com

AEB NEXT is the next evolution in beverage for refreshing and sustainable solutions. The AEB Group is a leader in yeast, fermentation, filtration, and eco-biotechnologies for the winemakers, brewers, cidermakers and distillers.



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