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**

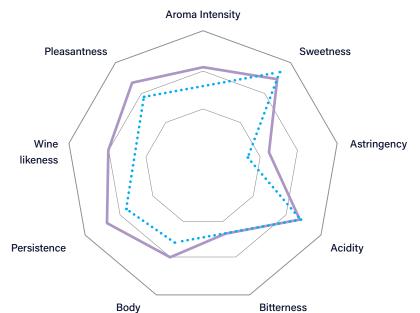
De-alcoholised wines inherently suffer from taste unbalances. The removal of alcohol leads to over-expression of sensory descriptors such as astringency, bitterness, and sweetness.

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.

# SENSORY PROFILE

Wine with Balanced White
Wine without





TECHNICAL DATASHEET Valid from: 01.10.2023

#### **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.

# **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.

## **FOOD SAFETY**

This product is not a GMO.

This product is allergen-free.

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

## **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**

cidermakers and distillers.

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.