



SMARTSTAB®

READY TO USE POTASSIUM POLYASPARTATE SOLUTION,
WITH STABILISING ACTION ON THE TARTARIC
COMPONENT OF WINES

COMPOSITION



Potassium polyaspartate A-5D K/SD 10%, sulphur dioxide (E 220) 0.5%, deionized water q.s. to 100%.

Contains sulphites.

CHARACTERISTICS



Stabilizer with preventive action against tartaric precipitations.

Thanks to its exceptional purity, the product can also be used on wines that are being prepared for bottling. In this regard, it has been proven that SMARTSTAB®, once dosed, is present and active even after performing microfiltration on inert substances (tested with final PVDF membranes at 0.45 µm).

In liquid form, yellow, slightly opalescent and free of impurities, SMARTSTAB® is perfectly soluble in wine.

APPLICATIONS



SMARTSTAB® ensures effective stabilization against the tartaric precipitation of potassium. SMARTSTAB® is to be considered a protective colloid; therefore, its use before, or in association with clarification treatments or with adsorbent materials, is not recommended. In any case, it is advisable to dose SMARTSTAB® on colloiddally and protein-stable wines. For the use on red wines, it is advisable to use it once the color has been stabilized, to perform an early clarification in order to stabilize the coloring fraction and to combine SMARTSTAB® with ICON GUM or SMARTGUM in order to prevent possible interactions with the coloring fraction of the wine.

Once SMARTSTAB® has been dosed in a wine that is protein stable and racked clean from the clarification, it does not cause changes in the evaluation of protein stability carried out with Proteotest®.

Unlike metatartaric acid, SMARTSTAB® does not degrade with temperature; therefore, in a stable colloidal system, it does not lose effectiveness over time.

SMARTSTAB® can be applied as an alternative to, or in synergy with cold tartaric stabilization, and the synergy with Ju.CLAS.'s ED is remarkable when it comes to controlling calcium precipitation. Our technical department is at your disposal for further information on the subject.

To be used on filtered, colloiddally and protein-stable wines in the last stages before the final packaging.

When using SMARTSTAB®, comply with the legal regulations in force.



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DIRECTIONS FOR USE

The product must be added directly to colloiddally and protein-stable wine in an amount of at least twice its volume (dissolve at least 1:2 in wine); it must then be added to the total mass of the wine, mixing it carefully.

In any case, it is advisable to check the filterability index before proceeding with the final filtration. It is advisable to use it in association with ICON GUM or SMARTGUM when used on red wines to prevent color instability.



DOSAGE

From 20 to 100 mL/hL prior evaluation in the laboratory for tartaric stability. Note that 100 mL/hL of SMARTSTAB® provide about 10 g/hL of Potassium Polyaspartate, 5 mg/L of SO₂ to the wine.



PACKAGING

5 kg, 25 kg and 300 kg canisters; 1,000 kg IBC.



STORAGE

Store in a cool, dry place, close the canisters immediately after opening. Protect from frost.



HAZARD

Based on European regulations, the product is classified as non-hazardous.

Produced and marketed under license on the European patent n. EP 2694637, granted by Esseco s.r.l. with a contract dated February 13, 2017 and recognized by the Court of Milan with an Order dated September 15, 2020