

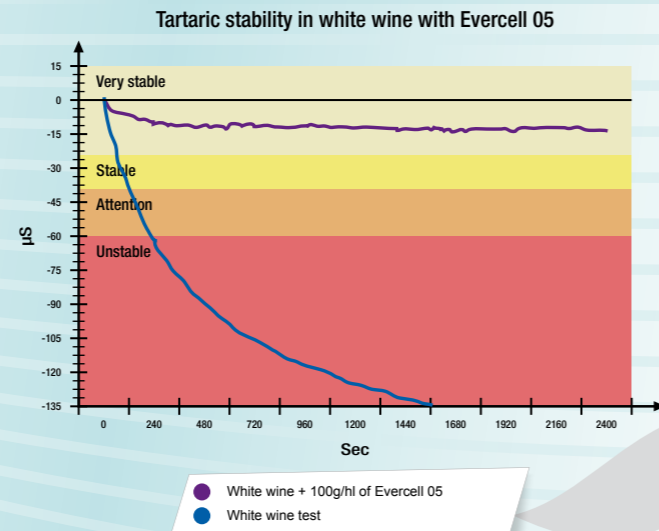
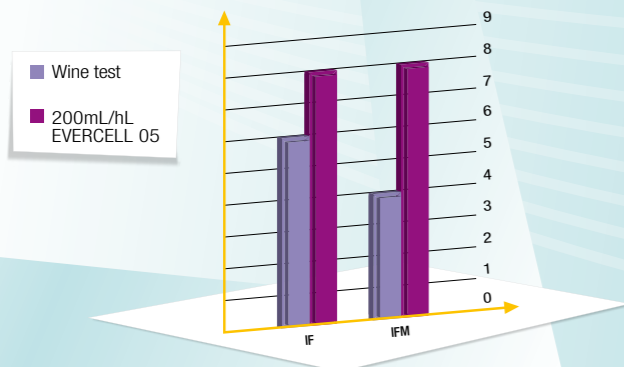
**GUM OF CELLULOSE (CMC)**

**EVERCELL 05**

Tartaric stability can be obtained, since August 2009, also with "gum of cellulose" (CMC). EVERCELL 05 is a purified solution, ready for use, may undergo microfiltration and it is efficacious over the time. Dosage from 100 up to 200 mL/hL.

KREATTIVA / TV

IF and IFM of a white wine trough membrane 0,45um



**AGAINST VOLATILE PHENOLS**

Volatile phenols are responsible, in wines, of odors that are unpleasant to the consumer, so that their presence, beyond a certain threshold, is responsible for their depreciation.

When this threshold goes above the limits fixed by law, the wine becomes unsaleable.

EVERINTEC proposes DEOBRETT which, primarily on red wines, does not affect the color and acts by adsorbing mainly the 4-Ethyl Phenol and 4-Ethyl Guaiacol. The use of DEOBRETT on wines with evident organoleptic deviations does allow for an improvement the aromatic ensemble, increasing the fruity notes.

Adsorbent treatment of Volatile Phenols with DEOBRETT		Red wine STANDARD	Treatment with DEOBRETT 100 g/hL
<b>intensity 420+520+620</b>	<b>D.O. x100</b>	<b>705,5</b>	<b>646,6</b>
<b>tone 420 / 520</b>		<b>0,63</b>	<b>0,63</b>
<b>Total Polyphenols</b>	<b>mg/L</b>	<b>1064</b>	<b>948</b>
<b>Anthocyanins</b>	<b>mg/L</b>	<b>156</b>	<b>145</b>
<b>4-Ethyl Phenol</b>	<b>ug/L</b>	<b>599</b>	<b>128</b>
<b>4-Ethyl Guaiacol</b>	<b>ug/L</b>	<b>100</b>	<b>13</b>
<b>4-Vinyl Phenol</b>	<b>ug/L</b>	<b>&lt; 10</b>	<b>&lt; 10</b>
<b>4-Vinil Guaiacol</b>	<b>ug/L</b>	<b>&lt; 10</b>	<b>&lt; 10</b>
<b>Intensity of the defect</b>	<b>da 0 a 5</b>	<b>4</b>	<b>0</b>
<b>Intensity of fruity sensation</b>	<b>da 0 a 5</b>	<b>0</b>	<b>4</b>

**FINING & STABILIZATION**

EVERINTEC's solutions for wine stability, for enhancing longevity and fruity sensation.



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Azienda con Sistema di Gestione della Qualità certificato ISO 9001:2008 - certificato N. IT06/0451



Fining agents of **ALLERGENI FREE** range:  
**EVERCLAR GAMMA, EVERCLAR DELTA, EVERCLAR, EVERCLAR OMEGA, ZIMOCELL CLAR**

- do not release allergenic agents
- lead to a perfect stability
- bring to compact sedimentation
- magnify the organoleptic characteristics
- amplify the wines longevity

### EVERCLAR $\gamma$ amma

Designed to control the problem of "taste of light" and to reduce the content of riboflavin. It extends the longevity of white and rosé wines bottled in white glass, protecting and exalting freshness.

### EVERCLAR $\delta$ elta

An innovative approach to wine fining treatment, able to remove without "flattening". Effective on bitter tannins, exalts the fruity sensation, brings volume, do not penalize the color and it increases the shelf life of the wine.

### EVERCLAR

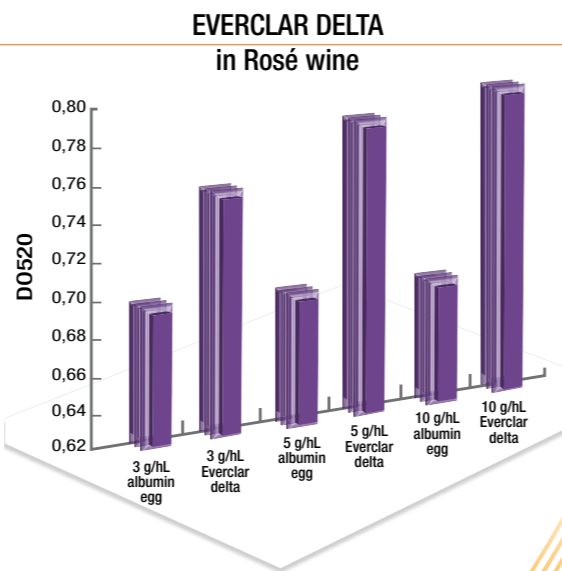
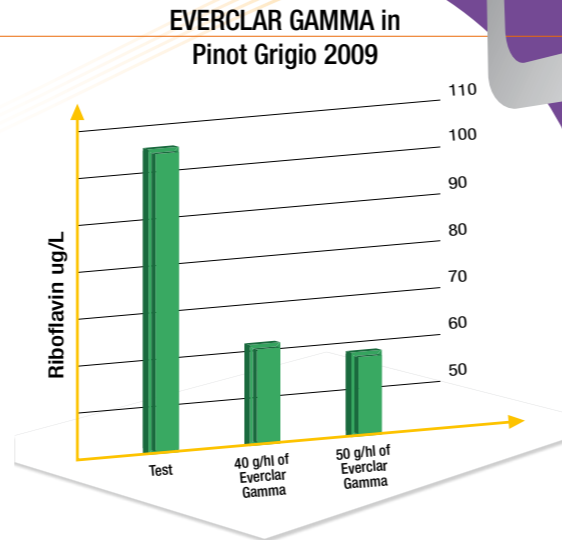
Valid alternative to potassium caseinate for phenol and protein stabilization. Used also in flotation, on must and press wines. It guarantees a quick and compact sedimentation.

### EVERCLAR $\Omega$ mega

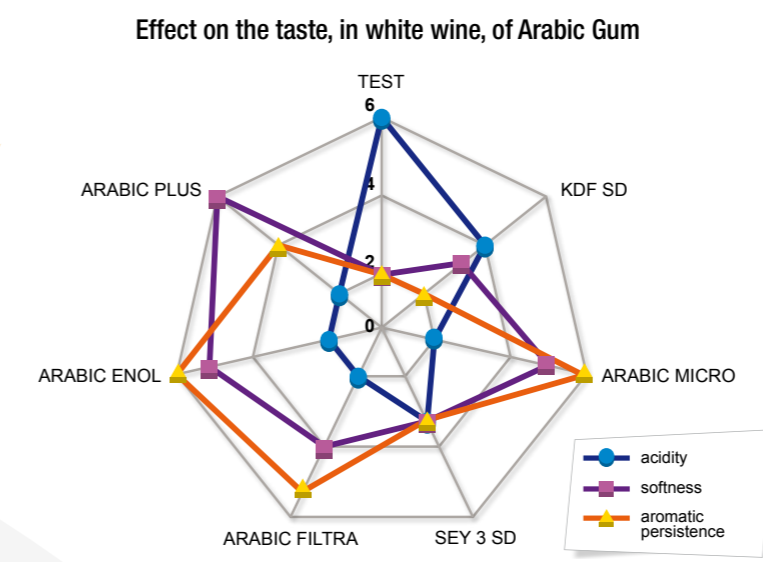
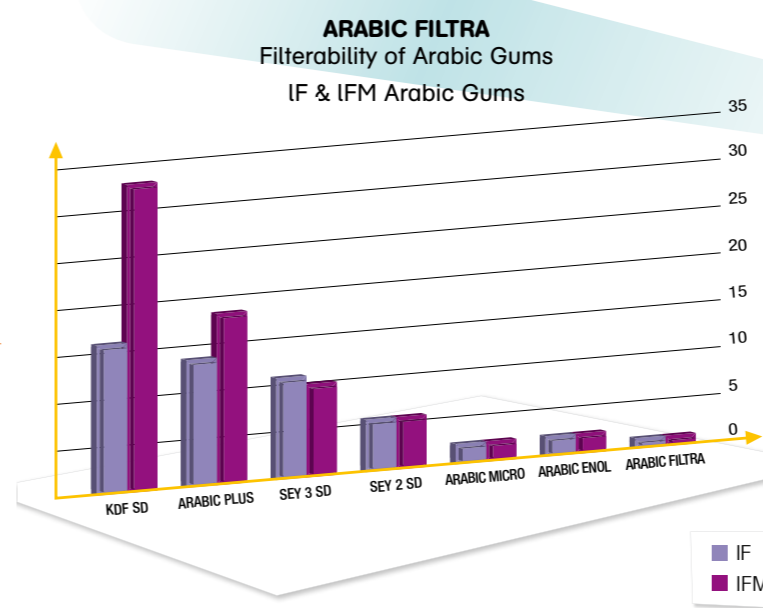
It is ideal for the treatment of bulk wines. It enhances the aromatic ensemble and associates the two treatments for phenols and proteins stabilization in one single treatment.

### ZIMOCELL CLAR

Suggested in fermentation and for second fermentation in white and rosé sparkling wine production. It quickly clarifies and stabilizes with compact sediment, allowing to obtain fragrant wines, stable already at end of fermentation.



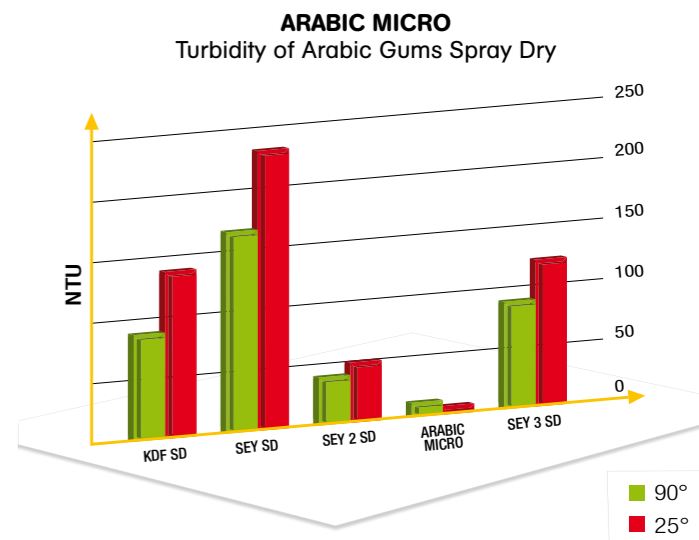
Arabic gums bring softness to wine, improve chemical-physical as well as sensory stability and differentiate by appearance, by characteristics and applications.



# EVERINTEC'S GUMS

a wide selection designed to satisfy any type of requirement

- ARABIC FILTRA:** ready for use, filterability on 0,45 um membrane accurately monitored, stabilized with SO<sub>2</sub>
- ARABIC ENOL:** liquid, ready for use, strong stabilizing effect, good organoleptic impact, it can go through microfiltration, stabilized with SO<sub>2</sub>
- ARABIC PLUS:** liquid, ready for use, of great impact on volume and softness, stabilized with SO<sub>2</sub>, it can be associated to EVERCELL 05
- ARABIC MICRO:** micro granulated, immediate solubility, gustative fullness and stabilizing effect, it can go through microfiltration



TYPE	VOLUME SOFTNESS	AROMATIC PERSISTENCE	FILTERABILITY ON MEMBRANE	LIMPIDITY	STABILIZING EFFECT	SO <sub>2</sub> CONTENT IN 100 g/L
ARABIC FILTRA	LIQUID	☺☺☺☺	☺☺☺☺	☺☺☺☺	☺☺☺☺	5 mg
ARABIC ENOL	LIQUID	☺☺☺☺	☺☺☺☺	☺☺☺☺	☺☺☺☺	5 mg
ARABIC PLUS	LIQUID	☺☺☺☺	☺☺☺☺	☺☺☺☺	☺☺☺☺	5 mg
ARABIC MICRO	GRANULATED	☺☺☺☺	☺☺☺☺	☺☺☺☺	☺☺☺☺	traces