

avanSTAB – 240

Treatment for the control of lactic bacteria and other microorganisms in must and wine

avanSTAB-240 is an innovative solution for the acidification of must, with the effect of reducing the presence of lactic acid bacteria and other microorganisms **with application prior to fermentation**.

avanSTAB-240 is an aqueous dispersion in tartaric acid of chitosan (fungal origin).

avanSTAB-240 is produced according to the requirements and regulation (EU) 2019/934 and is in accordance with the International Oenological Codex.

COMPOSITION AND APPLICATION.

It is an aqueous dispersion “ready-to-use” and does not contain allergens. Contains:

- Tartaric acid (E-334) at 40% in aqueous solution.
- Chitosan of fungal origin (*Aspergillus niger*).

The solution is designed for its application during the harvest, as a must acidifier, with great antimicrobial capacity through pH control. It acts synergistically with SO₂, thus allowing a reduction in its use. Some of the features of **avanSTAB-240** are:

- Improve control of malolactic fermentation (MLF): delaying or inhibiting its development in white and rose must.
- Inhibition of the development of unwanted microorganisms in must and wine, thus reducing the production of compounds that confer negative organoleptic characteristics.
- **Allows a decrease in the use of SO₂.**

DOSAGE AND MODES OF APPLICATION.

avanSTAB-240 is highly versatile in its use, since it is a liquid solution:

- **Application on grapes:** add the total amount corresponding to the volume of the harvest by incorporation in the reception Hopper, after crushing and destemming, or during the filling of the press or macerator.
- **Application on must:** add the total amount corresponding to the entire must to be treated, ensuring its total homogenization. The addition of the preparation with a metering pump ensures the uniform distribution of the product.

Recommended doses of 200 ml/hL increase the total acidity by approximately 1 g/L.

Maximum legal dose allowed: 400 ml/hL.

GENERAL CHARACTERISTICS AND PRESENTATION.

avanSTAB-240 is fundamentally characterized by:

- Aqueous dispersion.
- Easy to use.
- Does not contain allergens, or GMOs, nor is it irradiated.

Product is available in 24-kilo jugs, but can be served in larger quantities, as required by the customer.

BEST-BEFORE DATE.

avanSTAB-240 can be consumed within a maximum period of 12 months from the date of manufacture present in the original container, as long as it is closed and stored in a cool dry place, away from sunlight and free of odors.

PRODUCT MANUFACTURER.

avanSTAB-240 is manufactured in Spain by AVANZARE INNOVACIÓN TECNOLÓGICA S.L. (31.002865/LO).

OTHER INFORMATION.

Before applying the product, follow the instructions outlined in the safety data sheet.

For more information, contact us at:

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REGISTRATION: R.G.S.A: 31.002865/LO, Product in accordance with the International Oenological Codex and Regulation 934/2019