

NO BRETT IN'TABS™

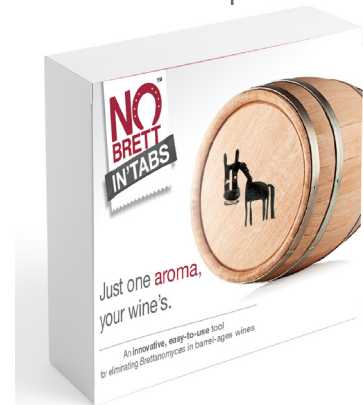
Pure chitosan from *Aspergillus niger*, produced in European Union

An innovative, easy-to-use tool for eliminating *Brettanomyces* in barrel-aged wines

DESCRIPTION

The consequences of *Brettanomyces bruxellensis* growth in wine is a constant threat to wine quality. This spoilage yeast can grow in harsh environments (high alcohol, nutrient deficiencies, high SO₂, etc.) at every stage of vinification, especially during the wine maturation phase. It produces undesirable aromatic compounds collectively known as volatile phenols (4-ethylphenol, 4-ethylguaiacol, 4-ethylcatechol), which result in the perception of animal (horse, stables, etc.), pharmaceutical (Band-Aid®, medicinal, etc.), gouache, etc.

Even at low population levels (1-1,000 CFU/mL), *Brettanomyces* grows and produces volatile phenols. Furthermore, even at very low concentrations below perception thresholds, volatile phenols mask the wines' bouquet and compromises its expression, typicity and intensity, as well as its aromatic properties and taste. This spoilage affects a significant volume of wine throughout the world.



BENEFITS & RESULTS

To combat the growth of *Brettanomyces*, various preventive methods are currently used:

- Correct management of molecular SO₂ according to pH
- Timely and efficient alcoholic and malolactic fermentation
- Lees management
- Barrel hygiene

But these methods are not always enough. **NO BRETT INSIDE™** (specific chitosan of fungal origin) is an innovative tool that has for several years proved effective to combat *Brettanomyces* in wine. It is now available in tablet form – **NO BRETT IN'TABS™** – for treating wine in barrels.

ORIGIN

NO BRETT IN'TABS™ is supplied in tablet form. It is a polysaccharide derived from chitin of fungal (*Aspergillus niger*). It is non-allergenic.

ACTION

When used under oenological conditions in accordance with the specified recommendations, **NO BRETT IN'TABS™** physically and biologically interacts with *Brettanomyces* to eliminate it from the wine maturation environment.

SENSORY IMPACT

Results of tastings conducted in a non-*Brettanomyces* contaminated wine in duplicate and triplicate: in most cases, there is no significant difference between the control wine and the treated wine. When there is a difference, tasters prefer the treated wine.

BIODEGRADABLE

Once in contact with soil, chitosan is broken down by microorganisms that transform it into soluble metabolites.

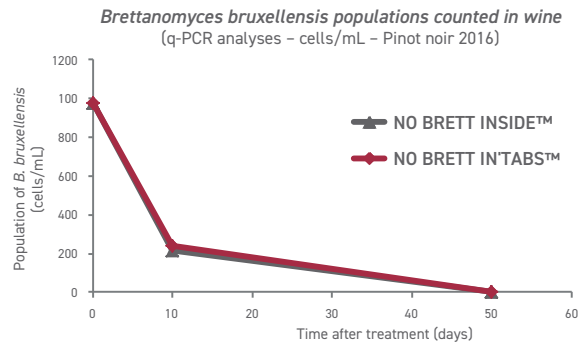
HEALTH-FRIENDLY AND NON-ALLERGENIC

Chitosan has many referenced applications in the fields of agriculture, agri-food, cosmetics, and medicine. The fungal origin of oenological chitosan ensures it is completely nonallergenic.

LEGISLATION

- Admitted to the *Oenological Codex* as a new practice by the OIV (International Vine and Wine Organization) in July 2009
- Authorized by the European Union in December 2010
- Patented original procedure (developed by the company KitoZyme)

NO BRETT INSIDE™ has been recognized for several years as an important tool to combat *Brettanomyces*. It is now available in tablet form – **NO BRETT IN'TABS™** – for easier use in barrel-aged wine.



INSTRUCTIONS FOR OENOLOGICAL USE

Recommended treatment dose: 2 tablets per barrel.

Maximum authorized dose: 5 tablets per barrel.

1. Open the sachets and add **NO BRETT IN'TABS™** to the barrel containing the wine to be treated. The tablets break up very quickly (in approximately 1 min).
 2. After the tablets have broken up, stir the lees long enough to evenly distribute the product throughout the volume of wine.
 3. There is no time limit for leaving wine in contact with **NO BRETT IN'TABS™** before racking (wait at least 10 days).
- While wine is in contact with No Brett In'Tabs™, it remains protected against slight recontamination. We nevertheless recommend a follow-up check to deal with heavier recontamination.
 - Do not use **NO BRETT IN'TABS™** before malolactic fermentation.
 - **NO BRETT IN'TABS™** does not eliminate volatile phenols already present in wine.



PACKAGING AND STORAGE

- Boxes of 10 tablets (for 5 barrels) or 40 tablets (for 20 barrels).
- Store in a cool dry place.
- To be used once opened.

Distributed by:

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The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. January 2024.



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