

KTS CONTROL

**Complex based on chitosan derived from *Aspergillus niger*
to control the development of microorganisms that cause organoleptic alteration in wines**

CHARACTERISTICS

KTS CONTROL is a specific formulation based on chitosan derived from *Aspergillus niger* to control the development of microorganisms that cause alteration in wines.

KTS CONTROL comes in granular form, which enables highly efficient hydration of the product during preparation, as well as production of a homogeneous product guaranteeing effective action on all the wine to be treated.

ENOLOGICAL PROPERTIES

KTS CONTROL is used on wine after alcoholic fermentation (AF) or after malolactic fermentation (MLF) to eliminate undesirable microorganisms or prevent their development. It is such microorganisms that usually cause organoleptic alteration in wines.

Monitoring of *Brettanomyces* populations using real-time PCR on a 2013 Merlot wine following addition of 10 g/hl of product (without prior addition of SO₂).

	Beginning of trial	Day 2	Day 4	Day 7	Day 10	Day 14
Control	100 000	100 000	100 000	100 000	100 000	100 000
Product A	100 000	10 000	4 000	1 200	190	15
KTS CONTROL	100 000	5 500	2 000	390	50	5

Product A: formulation based on chitosan

KTS CONTROL causes a significant reduction in *Brettanomyces* yeasts from the second day of treatment compared to the untreated control. After two weeks of action, the *Brettanomyces* population is practically eliminated. At similar dosage, **KTS CONTROL** is more effective than product A.

APPLICATION FIELD

KTS CONTROL can be used on any type of wine. Because of its action on microorganisms, it is essential to wait until the end of AF or LMF before using it. However, **KTS CONTROL** can be used in the event of undesired or uncontrolled LMF.

APPLICATION RATE

Recommended dosage:

From 2 to 10 g/hL depending on microbiological risk.

Maximum legal dose according to current European regulations: 18 g/hL

INSTRUCTIONS FOR USE

Dissolve the product in 10 times its weight of water (do not use wine).

Mix thoroughly.

Then add to the vat during pump-over (the use of a fining connector is recommended).

Treatment of base wines before second fermentation

In the event of contamination of a base wine by alteration-causing microorganisms of the *Brettanomyces* type, it is recommended to wait at least 15-20 days before second fermentation. If this time interval is not complied with, pH and alcohol conditions as well as persistence of KTS Control may lead to yeast starter failure.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

100 g and 500 g

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment.

Once opened use rapidly.

Use before best-by date stamped on packaging.

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