

X-PRO® LIGHT

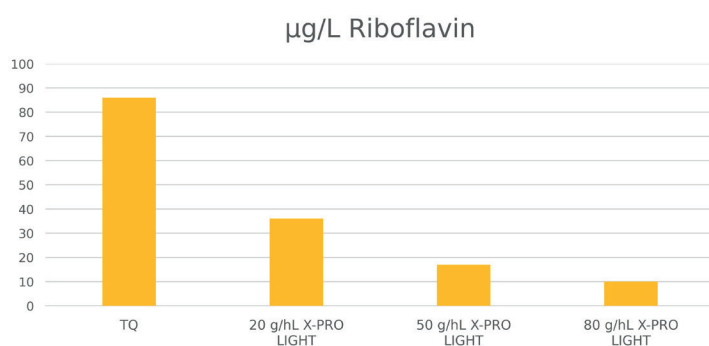
Product based on specific inactivated yeast (SIY) and fungal-origin chitin derivatives selected for riboflavin removal

X-PRO
EXTRAORDINARY WINEMAKING

X-PRO® LIGHT is an innovative solution for the selective removal of riboflavin, a photosensitive compound responsible for the sensory fault known as light-struck taste. The synergy between selected chitin derivatives and a specific **X-PRO®** inactivated yeast enables its removal while preserving the wine's structure and aromatic profile.

In addition to removing riboflavin, **X-PRO® LIGHT** supports effective management of the wine's redox balance, counteracting oxidation and helping to prevent light-struck taste.

X-PRO® LIGHT also provides good fining performance and helps stabilise the wine against problems associated with the presence of metals.



Riboflavin reduction at increasing X-PRO® LIGHT dosages

APPLICATION

● White wines 20 - 80 g/hL



Suitable for organic wine production



Allergen-free



Vegan product



AURORAS® Technology

COMPOSITION & APPEARANCE

Product based on specific inactivated yeast (SIY), obtained through the X-PRO® process and rich in polysaccharides, combined with fungal-origin chitin derivatives (*Aspergillus niger*).

Appearance: amber-coloured flakes and powder.



BENEFITS

- ✓ Removes riboflavin while preserving the wine's structure and aromatic profile
- ✓ Good fining effect
- ✓ Natural redox protection
- ✓ For organic and vegan wines
- ✓ Not classified as an additive
- ✓ Readily dispersible in water



APPLICATIONS



X-PRO® LIGHT is recommended whenever selective riboflavin removal is required, particularly in wines with high concentrations of this compound that are intended for packaging in clear bottles or bottles offering limited protection from light. X-PRO® LIGHT may also be used in combination with conventional fining agents.

When using X-PRO® LIGHT, comply with the applicable legislation.

DIRECTIONS FOR USE



Dissolve X-PRO® LIGHT in 10 parts water at room temperature, then add to the wine to be treated and mix thoroughly.

FROM RESEARCH AND DEVELOPMENT

THE X-PRO® PROCESS

Five years of research led to the development of the **X-PRO®** Process (European Patent No. EP3561047), an innovative inactivation technology based on HPP (High Pressure Processing). This process preserves all the most active yeast components without the denaturation typically caused by other inactivation processes.

X-PRO® FLAKE FORM

The distinctive flake formulation of the **X-PRO®** range (Registered Community Design No. EM 007542857-001) promotes optimal dissolution and significantly reduces dust dispersion during winery operations. This results in greater efficiency of use and reduced waste.

PACKAGING

0,5 kg packs.



STORAGE

Store in a cool, dry place.
Reseal opened packs carefully.



DOSAGE

20 to 80 g/hL.



HAZARD CLASSIFICATION

Under current European regulations,
the preparation is classified as non-hazardous.

