

# ESSECO

## Esseco srl

Società Unipersonale  
Via S. Cassiano, 99  
San Martino  
28069 Trecate (NO) Italia

Tel. +39 0321.790.1  
Fax +39 0321.790.207

esseco@esseco.it  
www.esseco.com

Cap. Soc. Euro 10.000.000 i.v.  
R.E.A. 142984 – Novara

Codice Fiscale  
Partita IVA  
Registro Imprese Novara  
01027000031



UNI EN ISO 9001:2015  
UNI EN ISO 14001:2015  
UNI ISO 45001:2018



CERTIQUALITY  
È MEMBRO DELLA  
FEDERAZIONE CISQ



## MARKET COMMUNICATION ON THE USE IN WINEMAKING OF POTASSIUM POLYASPARTATE

- Esseco Srl products have been applied, and have already demonstrated their effectiveness, on tens of millions of hectoliters of various wines all over the world.
- In its capacity as owner, among others, of the patent EP2694637, valid until March 29, 2032, it was Esseco Srl to ask the EFSA (European Food Safety Authority) to assess whether there was any toxicological risk regarding the food safety of potassium polyaspartate as a stabilizing additive for wines.
- EFSA therefore conducted the required risk assessment based on the chemical-physical specifications and the production process of thermal polymerization of potassium polyaspartate described in the dossier presented by Esseco Srl and available on the web page <https://www.efsa.europa.eu/it/efsajournal/pub/4435>
- The potassium polyaspartate used by Esseco Srl is obtained exclusively with the thermal polymerization process and is produced in the United States of America under the direct control of Esseco Srl.
- The potassium polyaspartate is further processed by Esseco Srl in its production plants, thanks to specific know-how, to obtain compounds that offer maximum effectiveness and ease of use in the cellar.
- Esseco Srl markets its various formulations potassium polyaspartate solely and exclusively through its own distribution channels.