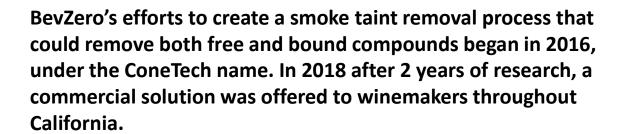


SMOKE TAINT REMOVAL



Utilizing a combination of technologies and new methodology, a process to remove smoke compounds while preserving over 95% of <u>desirable</u> flavor and aroma compounds was developed.

Using expertise from outside the wine industry BevZero identified an out-of-state sprits lab to create a standardized BevZero panel used for testing smoke tainted wines.

In 2019 alone BevZero successfully removed smoke taint compounds in over 1 million gallons of affected wine.

BevZero's Proprietary Smoke Taint Removal processes was awarded the Winnovation award in 2019 for excellence in Wine Industry Innovation.



BevZero Smoke Taint Removal System and Data

About the Analytics

Key to BevZero's breakthrough in removing smoke taint is an analytical rigor that previously was not standard for commercial application with smoke tainted wine. BevZero utilizes analytic techniques, provided by an Illinois laboratory, specializing in chromatographic separation analysis. BevZero selected 30 specific compounds and their glycosidically bound counterparts for analysis based on research findings and their relevance to smoke taint. All compounds were analyzed with extreme accuracy, to one tenth of a part per billion through the Illinois lab. Our proprietary analysis shows that both bound and free compounds are removed through BevZero's process. Continued analytics over time indicate that wines processed with BevZero's removal method have not seen the return of offending compounds.

About the Smoke Taint Removal System

BevZero drew upon other industries for out-of-the-box solutions. These included the identification of a hyper-selective matrix with specific affinity for the offending compounds and a custom-designed chamber whose interior optimizes the wine's passage across the active elements in the matrix.

Analytical Results

Smoke Tainted Wine Analysis - 2018 Vintage Lake County						
Compound (sensory descriptor)	Free (ppb)			Bound (ppb)		
	Untreated	Treated	%	Untreated	Treated	%
4-methylguaiacol (tar, woody)	-	-	-	-	i	-
o-Cresol (coal, tar)	12.1	4.3	64.5	2.5	0.0	100
o-Guaiacol (ashy, phenolic)	23.7	13.1	44.7	20.0	9.7	51.5
Methyl p-Cresyl Ether (smoky, phenolic)	11.7	0.0	100	2.9	0.0	100
p-Cresol (medicinal, leather)	18.1	10.1	44.2	0.0	0.0	-
Phenol, 4-methoxy-3-methyl- (smoky, leather)	-	-	-	-	-	-
Syringol (woody, smoky)	46.2	0.0	100	38.4	0.0	100

- Analysis representative of a typical smoke tainted wine lot from the over 1 million gallons BevZero has commercially processed to date.
- Compounds shown in data table are most commonly identified in smoke tainted wine.
- Continued analytics over time indicate that wines processed with BevZero's removal method have not seen the return of offensive key volatile compounds.

Additional Information

Five Award

Winning Innovations for the

Wine Industry

Expertise to Solve for the
Increasing Problem of
Smoke Taint in Wine

Santa Rosa lab pioneers
way to remove smoke taint
from wine

Press Democrat – July 25, 2019

Smoke Screen: As wine
regions globally are
impacted by wildfires and
lingering smoke, scientists
and industry labs are looking
for ways to lessen the impact
on grapes and finished wine.

