

# Clarification and settling enzymes

## EndozymActive®

For grape and juice clarification

Action mechanisms:

**ENDOZYM® ACTIVE** is a pectolitic enzyme based on concentrated pectinase with low cinnamy-esterase activity, used in the treatment of grapes and for clarification of musts and wines.

**ENDOZYM® ACTIVE**, because of its pectilic and poligalacturonasic action, promotes hydrolysis of the pectic chain, facilitating the drainage of juice from pomace and resulting in an increase of free-run juice. Clarification of must and wines is accelerated, resulting in more compact lees.

### ● DOSAGE

20-40 grams per ton of grapes depending on contact time, temperature and SO<sub>2</sub> content

### ● DIRECTIONS FOR USE

As the activity of **ENDOZYM® ACTIVE** is reduced by lower temperatures, the product should be added directly into the crushed grape line, thereby allowing a good contact with must before refrigeration. When using a high dose of sulphur dioxide, necessary precautions need to be taken in order to avoid the enzyme coming into contact with high doses of SO<sub>2</sub>.

### ● COMPOSITION

Standardized pectolitic enzyme based on concentrated pectinase (UP/g 6.930 – FDU 20°C 5.630).

For enological use. In accordance with EC regulations. Product not derived from GMO.

### ● PACKAGING

500g vacuum sealed cans.  
Box of 8 x 500g vacuum sealed cans.

## Endozym Micro®

Rapid clarifier

Action mechanisms:

this is an enzyme with the same technological characteristics of micro-granulated **ENDOZYM® MICRO**.

It is a concentrated liquid enzyme, characterized by a Pectinlyasic activity: contains 16,800 PL units, giving a clarifying activity unmatched by any other product in its dosage rate. It promotes the hydrolysis of the pectic chain, facilitating drainage of the juice from the pomace and resulting in an increase of free run-juice yield. This enzymatic suspension also speeds up clarification, resulting in more compact lees.

### ● DOSAGE AND DIRECTIONS FOR USE

2-4 mls per ton.

The low dosage, varies according to the grapes to be treated or the vinification technologies applied.

The product is directly diluted in 20-30 parts of sulphur-free must or in demineralized water. Treatments at low temperature and musts with a high percentage of pectins and suspended solids necessitate a higher dosage.

### ● COMPOSITION

Pectolitic enzyme based on pectinase not derived from GMO, UP/g 24,000; FDU 20°C 19,400.

For enological use. In accordance with EC regulations.

### ● PACKAGING

10Kg plastic bottles and 25Kg plastic drums.

## Endozym Ice®

Cold temperature clarifier

### ENDOZYM® ICE

It is a concentrated liquid enzyme derived from selected strains of *Aspergillus niger* selected for working at temperatures as low as 50° F.

It is characterized by a high Pectinlyasic activity: and contains 9,000 PL/g

It promotes the hydrolysis of the pectic chain, diminishing must viscosity thus facilitating must settling.

It was studied by AEB/Pascal Biotech labs to supply the wine industry with an enzyme that can actually be used when must temperature is very low, similar to cold settling.

### ● DOSAGE AND DIRECTIONS FOR USE

5 mls per ton.

The dosage varies according to the grapes to be treated or the vinification technologies applied.

The product is directly diluted in 15-20 parts of sulphur-free must or in demineralized water.

Treatments at low temperature and must with a high percentage of pectins and suspended solids necessitate a higher dosage

### ● COMPOSITION

Pectolitic enzyme based on pectinase are not derived from GMO, UP/g 14,080; FDU 20°C 12,000.

For enological use. In accordance with EC regulations.

### ● PACKAGING

1Kg plastic bottles.