







ENZYMES

ENARTISZYM T-RED PLUS

Liquid enzyme for thermovinification of red grapes

	<p>COMPOSITION Liquid pectolytic enzyme with main pectinliasic, polygalacturonase and pectinesterase activities and secondary cellulase, hemicellulase and protease activities.</p>
	<p>GENERAL CHARACTERISTICS EnartisZym T-Red Plus is a new pectolytic enzyme specifically developed for thermovinification. All major pectolytic, cellulase, hemicellulase and secondary activities contained in the formulation are thermostable and active up to a maximum temperature of 55°C (130°F).</p> <p>The application of EnartisZym T-Red Plus in thermovinified must:</p> <ul style="list-style-type: none"> ▪ Increases color stability. It increases the extraction of anthocyanins and tannins contained in skins and limits the interaction of tannins with grape proteins. A higher concentration of tannins and anthocyanins during alcoholic fermentation enhances condensation reactions between tannins and anthocyanins and produces wines with a more intense and stable color over time. ▪ Improves juice clarification. It rapidly decreases the viscosity of must, facilitating its clarification both by cold decantation, filtration and physical means such as centrifugation, flotation or decanter. ▪ Increases the filterability of must and future wine. <p>EnartisZym T-Red Plus is not obtained from Genetically Modified Organisms (non-GMO product) and does not have any negative secondary activities, such as oxidases, anthocyanase and cinnamate-esterase.</p>
	<p>APPLICATIONS Thermovinification, flash détente and red grape maceration</p>
	<p>DOSAGE 20-40 mL/ton</p> <p>Dosage varies according to the variety, vintage, pH, temperature, winemaking processes and technology in use.</p>
	<p>INSTRUCTIONS FOR USE EnartisZym T-Red Plus can be added directly or diluted at a 1:10 ratio with water. Distribute homogeneously in the volume to be treated.</p> <p>The time of application varies according to the working system and the type of installation in use. The most frequent possibilities are:</p> <ul style="list-style-type: none"> ▪ addition in crusher. ▪ fractional addition in the crusher and buffer tank. ▪ preferably, addition after heat treatment, in hot must at a temperature below 55°C (130°F).
	<p>PACKAGING AND STORAGE CONDITIONS 1 kg, 10 kg</p> <p>Sealed package: store away from sunlight in a cool, preferably at 5-15°C (41-59°F), and dry place. Opened package: carefully reseal and store in the refrigerator. Use within one year.</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.



COMPLIANCE

The product is in compliance with the following specifications:
FAO/WHO's Joint Expert Committee on Food Additives (JECFA)
Food Chemicals Codex (FCC) for food grade enzymes
Codex Oenologique International

Product approved for winemaking, in accordance with:
Reg. (UE) 2019/934

Product approved for winemaking by the TTB. in accordance with 27 CFR 24.246.
Legal Limit: N/A

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.
