






ENZYMES

ENARTISZYM 1000 S

PECTOLYTIC ENZYME

	<p>GENERAL CHARACTERISTICS</p> <p>EnartisZym 1000 S is an extremely pure and active pectolytic preparation that is particularly indicated for clarification of must. EnartisZym 1000 S carries out a deep hydrolytic action on grape pectins, thereby accelerating the process of clarifying must, and, in the case of cold clarification, producing considerable savings in cooling. At the same time, the greater compression of lees keeps liquid losses to a minimum and reduces operation time of the lees filter. When added directly to grapes or press, EnartisZym 1000 S increases yield in must, both in draining and in pressing, and reduces time and operating pressure. In wines that are rich in pectin, it facilitates clarification and filtering operations.</p> <p>EnartisZym 1000 S is not derived from Genetically Modified Organisms (non-GMO product) and does not contain any negative secondary activities, such as oxidases and cinnamate esterase.</p>
	<p>APPLICATIONS</p> <p>EnartisZym 1000 S has been created specifically for clarifying musts and is used predominantly in the initial phases of vinification:</p> <ul style="list-style-type: none"> • on drained or pressed must to reduce its viscosity and accelerate clarification and removal of lees; • directly to press to facilitate the release of juice, increase yield from pressing, reduce operating pressure and thereby improve wine quality (less mechanical action on the skins and less extraction of grassy-flavored compounds). <p>1000 S can also be used to facilitate the operations of clarification and filtering of wines that are difficult to clarify because of their high pectin content</p>
	<p>DOSAGE 1 - 2 g/hL</p> <p>Doses may vary according to grape variety and vintage. Higher doses are applied under low pH and temperature conditions, with short working times, and in the case of grapes that are particularly rich in pectic substances (Muscat, unripe grapes, etc.). When applied to wines, contact times necessary for the action of EnartisZym 1000 S are two or three days or more, depending on the temperature of the wine.</p>
	<p>INSTRUCTIONS FOR USE</p> <p>Dissolve the product in 10 parts of water and add directly to must or grapes uniformly.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 250 g</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 refrigerator. Use within one year.</p>

Le indicazioni qui riportate corrispondono allo stato attuale delle nostre conoscenze ed esperienze, comunque non sollevano l'utilizzatore dal rispetto delle norme di sicurezza e protezione o dall'utilizzo improprio del prodotto.

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 CEnologique International



Product approved for winemaking, in accordance with:
Reg. (EC) N. 606/2009.
Reg. (UE) 2019/934 (it shall apply from 7/12/ 2019).

Product approved for winemaking by the TTB.
Legal Limit: N/A

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