

## LIQUID PECTOLYTIC ENZYME

### GENERAL FEATURES

**1000 SL** is an extremely pure pectolytic enzyme that rapidly hydrolyzes pectins naturally contained in grapes and accelerates the clarification process. The reduction in time necessary for effective clarification of must, together with good compression of lees, leads to considerable savings in cooling and filtration costs. If added directly to grapes or press, **1000 SL** increases yield in both free-run and press fractions.

**1000 SL** is not derived from Genetically Modified Organisms (non-GMO product) and does not contain any negative secondary activities, such as oxidases and cinnamate esterase.

### APPLICATIONS

**1000 SL** is a specific enzyme for the clarification of must and is used:

- on drained or pressed must, to reduce its viscosity and accelerate clarification and removal of lees;
- directly to the press to facilitate the release of juice, increase press yield, reduce operating pressure and thereby improve wine quality (less mechanical action on the skins and less extraction of grassy-flavored compounds).

The liquid form makes it easy and practical to use, particularly where there are automatic, in-line dosing systems.

### DOSAGE

2 - 3 mL/hL

Doses may vary according to grape variety or 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.).

### INSTRUCTIONS FOR USE

As a liquid, **1000 SL** can be used as is or diluted in water at a ratio of about 1:10. It should be added directly to grapes or crushed grapes uniformly using a measuring device, during tank filling or pump-over.

### PACKAGING AND STORAGE

25 kg

Sealed package: keep away from sunlight, in a cool [preferably at 5-15°C (41-59°F)], dry place.

Opened package: carefully reseal the package and store refrigerated. Use within one year.

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 Œnologique International

Product approved for winemaking, in accordance with:

Regulation (EC) N. 606/2009

Product approved for winemaking by the TTB.

Legal Limit: N/A