


ENZYMES

EnartisZym AROM MP

Maceration enzyme for the production of aromatic white and rosé wines

	<p>COMPOSITION Micro-granulated pectolytic enzyme preparation rich in cellulase and hemicellulase side activities.</p>
	<p>GENERAL CHARACTERISTICS EnartisZym AROM MP was developed to increase extraction of aromatic precursors during maceration and obtain fruit-expressive wines. The pectolytic activities of EnartisZym AROM MP reduce juice viscosity, while the enzymatic side activities help improving protein stability and accelerate the breakdown of grape skin cell walls and membranes, leading to an increase in aromas and polysaccharide extraction, and higher yield. EnartisZym AROM MP is not derived from Genetically Modified Organisms (non-GMO product) and does not contain secondary activities such as oxidases or cinnamyl-esterase.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Production of white, rosé, and fruity red wines. ▪ Increase primary aromas extraction. ▪ Increase press yield. ▪ Decrease amount of bentonite necessary to achieve protein stability post-fermentation.
	<p>DOSAGE 20 - 40 g/ton</p> <p>The higher doses are recommended under conditions of low pH and temperatures, short maceration times, and in case of underripe grapes.</p>
	<p>INSTRUCTIONS FOR USE Dilute EnartisZym AROM MP in 10 parts water or juice. Add to grapes during maceration or pressing and homogenize. To ensure optimal clarification, add 1 mL/hL of EnartisZym RS after pressing.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 250 g – 1 kg</p> <p>Sealed package: store away from sunlight in a cool and dry place, preferably at 5-15°C (41-59°F). Opened package: carefully reseal and store in refrigerator. Use within one year.</p>
	<p>COMPLIANCE The product is in compliance with: Joint FAO/WHO's Expert Committee on Food Additives (JECFA) Food Chemicals Codex (FCC) for food grade enzymes Codex Œnologique International</p> <p>Product approved for winemaking, in accordance with: Regulation (UE) 2019/934 and subsequent amendments</p> <p>Product approved for winemaking by the TTB in accordance with 27 CFR 24.246.</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.