






ENZYMES

ENARTISZYM COLOR

PECTOLYTIC ENZYME FOR MACERATION OF RED GRAPES

	<p>GENERAL CHARACTERISTICS</p> <p>EnartisZym Color is a pectolytic enzyme preparation rich in cellulosic and hemicellulosic side activities which act in synergy to accelerate and increase the extraction of polyphenols (anthocyanins and tannins in particular) contained in grape skins.</p> <ul style="list-style-type: none"> ▪ The cellulosic and hemicellulosic activities in EnartisZym Color complement enzymes naturally present in grapes to rapidly breakdown cell walls and increase the extraction of polyphenols from skins. ▪ The pectolytic activities improve clarification and filterability. ▪ With equal maceration times, wines treated with EnartisZym Color are richer in phenolic compounds than untreated wines, with higher color intensity and more intense bouquet. EnartisZym Color preferentially extracts tannins bound to polysaccharides resulting in balanced wines with sufficient tannin to guarantee good color stabilization. <p>EnartisZym Color is not derived from Genetically Modified Organisms (non-GMO product) and does not contain negative secondary activities, such as oxidases, anthocyanases and cinnamyl-esterase.</p>
	<p>APPLICATIONS</p> <p>Specifically for the vinification of red grapes, the use of EnartisZym Color is recommended particularly:</p> <ul style="list-style-type: none"> ▪ for species of grapes that have an unbalanced tannin/anthocyanin ratio where greater extraction of tannins is required to obtain more structured wines and a color that is more stable over time; ▪ for short macerations, to increase the quantity of phenolic compounds in the wine; ▪ for the production of fresh red wines, with intense, fruity qualities; ▪ in all cases (unripe grapes, large production per acre, etc.) in which there is a danger of insufficient color extraction.
	<p>DOSAGE</p> <p>20-40 g/ton of grapes</p> <p>Dosage can vary according to variety, vintage, pH, temperature, duration of treatment and winemaking process and technology in use.</p>
	<p>INSTRUCTIONS FOR USE</p> <p>Dissolve EnartisZym Color in 10 times its weight of water or juice and add directly to grapes or tank homogeneously.</p>
	<p>PACKAGING AND STORAGE CONDITIONS</p> <p>500 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:

FAO/WHO's Joint Expert Committee on Food Additives (JECFA)
Food Chemicals Codex (FCC) for food grade enzymes
Codex Alimentarius 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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