







ENZYMES

EnartisZym COLOR FRUIT

LIQUID PECTOLYTIC ENZYME FOR RED GRAPE MACERATION AND RAPID EXTRACTION OF COLOR AND AROMATIC PRECURSORS

	<p>GENERAL CHARACTERISTICS</p> <p>The maceration stage is the most important phase in red wine making. Numerous techniques allow for optimal levels of extraction of phenolic substances and aromatic precursors to obtain a high-quality product.</p> <p>Above all, the quality and type of enzyme plays a key role in this stage.</p> <p>EnartisZym COLOR FRUIT is ideal for grapes with uneven ripeness to maximize extraction of color and fruity aroma precursors during short maceration.</p> <p>It is suitable to produce ready-to-drink wines where the goal is to maintain aromatic freshness with a fruity bouquet and vivid color.</p> <p>EnartisZym COLOR FRUIT is a pectolytic enzyme rich in secondary activities that improve clarification and filterability due to the cellulase activity that promotes rapid degradation of cellulose.</p> <p>EnartisZym COLOR FRUIT is not derived from Genetically Modified Organisms (a non-GMO product) and does not contain negative secondary activities, such as oxidases, anthocyanases and cinnamyl-esterase.</p>
	<p>APPLICATIONS</p> <p>Specific for the vinification of red grapes, the use of EnartisZym COLOR FRUIT is particularly recommended in the production of red wines with intense and stable color and aroma.</p> <p>Ideal for:</p> <ul style="list-style-type: none"> ▪ Red grapes characterized by uneven ripening ▪ Increasing the content of phenolic compounds in cases of short macerations and/or short skin contact time ▪ Accelerating and increasing the extraction of phenolic compounds and aroma precursors during short maceration ▪ Improving sensory profile and ensuring maximum extraction of precursors to maximize aromatic expression ▪ Improving and speeding up clarification and filterability
	<p>DOSAGE</p> <p>2-5 mL/hL (75-190 mL/1,000 gal)</p>
	<p>INSTRUCTIONS FOR USE</p> <p>Apply EnartisZym COLOR FRUIT directly to crushed or whole grapes uniformly by dispenser, when filling the tank, or during pumping over.</p>
	<p>PACKAGING AND STORAGE CONDITIONS</p> <p>1 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>
	<p>COMPLIANCE</p> <p>The product is in compliance with:</p> <p>FAO/WHO's Joint Expert Committee on Food Additives (JECFA)</p> <p>Food Chemicals Codex (FCC) for food grade enzymes</p>

The information given here corresponds to the current state of our knowledge and experience, however, it does not relieve the user from observing safety and protection regulations or from improper use of the product.

	<p>Codex Œnologique International</p> <p>Product approved for winemaking, in accordance with: Reg. (EC) N. 606/2009. Reg. (UE) 2019/934 (it shall apply from 7/12/ 2019).</p> <p>Product approved for winemaking by the TTB. Legal Limit: N/A</p>
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