

ENZYMES

EnartisZym EXTRA

Pectolytic enzyme for maceration on white grapes skins

	<p>COMPOSITION Liquid pectolytic enzyme with cellulase and hemicellulase side activities.</p>
	<p>GENERAL CHARACTERISTICS EnartisZym EXTRA is an enzymatic preparation developed for maceration on white grapes skins. The application of EnartisZym EXTRA during maceration results in wines that are richer in aromas and complexity, more structured and balanced, and with greater aging potential. This is due to EnartisZym EXTRA enzymatic side activities, which guarantee a rapid and intense release of polyphenols and aromatic precursors from the skin into solution. Moreover, the use of EnartisZym EXTRA leads to an increase in juice yield, an increase in readily assimilable nitrogen released in the juice, and an effective clarification of the must. When used during cryomaceration, EnartisZym EXTRA brings about a rapid reduction in the viscosity of the must, which leads to more efficient thermal exchanges. EnartisZym EXTRA 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"> ▪ Developed to efficiently maximize extraction of skin compounds in white grapes, EnartisZym EXTRA is best used during maceration to increase aromas, complexity, and yield. ▪ During cryomaceration, EnartisZym EXTRA reduces contact time. ▪ When used during pressing, EnartisZym EXTRA decreases cycle pressure and duration. The result is an increase in quality (less grassy flavors usually linked to excessive mechanical action on skins), as well as juice yield.
	<p>DOSAGE 20 - 60 mL/ton</p> <p>The dosage can vary depending on grape variety, pH, temperature, and vintage. Higher doses are needed at low pH, low temperature, when processing times are short, or when grapes are not sufficiently ripened.</p>
	<p>INSTRUCTIONS FOR USE Use EnartisZym EXTRA as is or diluted in 10 parts water. Add directly to grapes or during tank filling and homogenize.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 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>

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.



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 Alimentarius International

Product approved for winemaking, in accordance with:

Regulation (UE) 2019/934 and subsequent amendments

Product approved for winemaking by the TTB in accordance with 27 CFR 24.246.

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.
