






ENZYMES

ENARTISZYM EXTRA

PECTOLYTIC ENZYME FOR THE SKIN MACERATION OF WHITE GRAPES

	<p>GENERAL CHARACTERISTICS</p> <p>EnartisZym Extra is an enzymatic preparation with pectolytic activity, specifically for use in skin maceration of white grapes. The application of EnartisZym Extra in cryomaceration brings about a rapid reduction in the viscosity of the pressing, which leads to more efficient thermal exchanges, and consequently, to a considerable savings in cooling. The presence of collateral activities of a cellulose and semi-cellulose nature guarantees a rapid and intense disintegration of cell walls and membranes of grapes, thereby releasing polyphenols and aromatic precursors contained in the skin into solution. The application of EnartisZym Extra in skin maceration of white grapes results in wines that are aromatically richer and more complex, more structured and balanced to the taste, and with greater aging potential. The use of EnartisZym Extra during maceration, or in the press, generally leads to an increase in juice yield of 6-8% and, as demonstrated by a recent experiment on Chardonnay grapes, a considerable increase in the natural amount of readily assimilable nitrogen contained in must. Additionally, the pectin degradation activity carried by EXTRA effectively clarifies musts, thus eliminating the need for further addition of clarification enzymes.</p> <p>EnartisZym Extra is not derived from Genetically Modified Organisms (non-GMO product) and does not contain any negative secondary activities, such as oxidases and cinnamate esterase.</p>
	<p>APPLICATIONS</p> <p>EnartisZym Extra is used in all cases where the intent is to maximize extraction of compounds contained in the skins of white grapes, in particular:</p> <ul style="list-style-type: none"> in cryomaceration, it reduces contact time with a considerable savings in cooling; addition to press reduces pressure and duration of press cycles. The result is an increase in the quality of wine (reduction of grassy flavors linked to excessive mechanical action on skins), accompanied by a considerable increase in juice yield.
	<p>DOSAGE</p> <p>From 20 to 60 mL/ton of grapes.</p> <p>The higher doses are applied under low pH and temperature conditions, with short maceration times, and in the case of grapes that are not sufficiently mature.</p>
	<p>INSTRUCTIONS FOR USE</p> <p>As it is a liquid, EnartisZym Extra can be used as is or diluted in water at a ratio of about 1:10. Add directly to grapes or crushed grapes uniformly using a measuring device, or during tank filling or pump-over.</p>
	<p>PACKAGING AND STORAGE CONDITIONS</p> <p>1 kg and 25 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 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 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

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