








**ENZYMES**

# ENARTISZYM EZFILTER

Liquid enzyme to improve filterability of musts and wines

	<p><b>COMPOSITION</b> Liquid enzyme preparation with pectolytic activity (polygalacturonase, pectinesterase and pectin lyase produced by a selected strain of <i>Aspergillus niger</i> and betaglucanase activity obtained from <i>Trichoderma harzianum</i>.</p>
	<p><b>GENERAL CHARACTERISTICS</b> EnartisZym EZFilter improves the filterability of musts and wines thanks to its ability to hydrolyze pectins and polysaccharides from grapes and polysaccharides produced by microorganisms, such as glucans. EnartisZym EZFilter 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><b>APPLICATIONS</b> Must</p> <ul style="list-style-type: none"> <li>• It improves sensations of volume and softness: when used with yeast hulls rich in mannoproteins, it facilitates release of the mannoproteins during fermentation.</li> <li>• Clarification: enhances the activity of other enzymes used for racking and flotation of difficult musts.</li> <li>• Treatment of unhealthy grapes: it reduces the viscosity of musts obtained from grapes which are affected by <i>Botrytis</i> or other pathogenic molds.</li> <li>• Filtration: improves the clarification and filterability of musts, leading to more filterable wines.</li> <li>• Color stability: in red grapes affected by <i>Botrytis</i> it helps extract color and tannins.</li> </ul> <p>Wine:</p> <ul style="list-style-type: none"> <li>• Filtration: increases clarification and filter yields, especially in wines produced from grapes affected by <i>Botrytis cinerea</i> or <i>Oidium</i> or in the case of pressed wine.</li> <li>• Aging on lees: facilitates the extraction of mannoproteins during lees aging.</li> </ul>
	<p><b>DOSAGE</b> Must or wine: 1 – 4 mL/hL Grapes: 20-40 mL/ton</p> <p>Dosage can vary according to variety and vintage. The highest doses are applied to musts with low pH (&lt; 3.1), low temperature (&lt;50°F), when processing times are short, or the grapes have a high amount of solids.</p>
	<p><b>INSTRUCTIONS FOR USE</b></p> <ul style="list-style-type: none"> <li>▪ <i>Must</i>: add evenly after pressing.</li> <li>▪ <i>Maceration of red grapes affected by Botrytis cinerea</i>: apply at the beginning of fermentation to limit the oxidation of anthocyanins by laccase, when in the initial phases of maceration there is still the presence of dissolved oxygen.</li> <li>▪ <i>Grapes</i>: dilute EnartisZym EZFilter in 10 parts of water and add uniformly to the grapes, in the maceration tank or in the press.</li> <li>▪ <i>Wine</i>: product needs 7-10 days of time in contact with wine to improve clarification and filtration.</li> <li>▪ <i>During aging on lees</i>: add before or during bâtonnage.</li> </ul> <p>Warning: do not add simultaneously to bentonite, tannins and SO<sub>2</sub> as this will reduce the effectiveness of the enzyme. The application of tannins, bentonite and/or SO<sub>2</sub> must be done after homogenization of the enzyme in the must or grapes.</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.

	<p><b>PACKAGING AND STORAGE CONDITIONS</b> 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 refrigerator. Use within one year.</p>
	<p><b>COMPLIANCE</b></p> <p>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 Œnologique International</p> <p>Product approved for winemaking, in accordance with: Reg. (UE) 2019/934</p> <p><u>Product approved for winemaking by the TTB.</u> Legal Limit: The amount of beta-glucanase must not exceed 300 mg/L. Send letter to TTB to have approval for ongoing use.</p>

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