



## **ENZYMES**

# **ENARTISZYM QUICK**

LIQUID PECTOLYTIC ENZYME SPECIFICALLY FOR FLOTATION

#### **GENERAL CHARACTERISTICS**

EnartisZym Quick is an original and innovative enzymatic preparation created in Enartis laboratories specifically for application in flotation.

Two fundamental conditions are necessary for successful flotation: the reduction of juice viscosity and formation of flocules large enough to be quickly brought to the surface.

EnartisZym Quick's preparation combines several enzymatic activities in order to meet the requirements for successful flotation:



- The high pectin-lyase concentration enables EnartisZym Quick to rapidly reduce juice viscosity, indispensable for successful flotation.
- The pectin esterase and polygalacturonase content of EnartisZym Quick produces pectin fragments of optimal size to enable the formation of a dense and compact froth, well separated from the clear, underlying must.

EnartisZym Quick is not derived from Genetically Modified Organisms (non-GMO product) and does not contain negative secondary activities, such as oxidases and cinnamyl-esterase.

## **APPLICATIONS**



EnartisZym Quick has been developed for juice clarification by flotation.

EnartisZym Quick quickly lowers juice viscosity and facilitates solid/liquid separation with subsequent surfacing of turbid solids. This allows for a reduction in enzyme reaction time and an increase in the working capacity of the flotation unit. Additionally, EnartisZym Quick's formulation helps with lees compaction, leading to a considerable reduction of lees volume and time necessary for lees filtration.



#### **DOSAGE**

0.5 to 2 mL/hL (19-75 mL/1000 gal)

Dosage varies depending on grape variety, pH, temperature and the available technology.



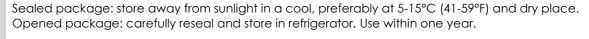
#### **INSTRUCTIONS FOR USE**

Add EnartisZym Quick directly to juice as it comes out of the press or when filling buffer tank



## **PACKAGING AND STORAGE CONDITIONS**

1 kg and 25 kg





## **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 Œnologique International

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.

Esseco s.r.l. - Divisione Enartis Via San Cassiano 99 28069 San Martino, Trecate NO, Italia Tel. +39 0321 790 300 | Fax + 39 0321 790 347 vino@enartis.it





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

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.