







ENZYMES

ENARTISZYM QUICK

LIQUID PECTOLYTIC ENZYME SPECIFICALLY FOR FLOTATION

	<p>GENERAL CHARACTERISTICS</p> <p>EnartisZym Quick is an original and innovative enzymatic preparation created in Enartis laboratories specifically for application in flotation.</p> <p>Two fundamental conditions are necessary for successful flotation: the reduction of juice viscosity and formation of floccules large enough to be quickly brought to the surface.</p> <p>EnartisZym Quick's preparation combines several enzymatic activities in order to meet the requirements for successful flotation:</p> <ul style="list-style-type: none"> ▪ 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. <p>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.</p>
	<p>APPLICATIONS</p> <p>EnartisZym Quick has been developed for juice clarification by flotation.</p> <p>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.</p>
	<p>DOSAGE</p> <p>0.5 to 2 mL/hL (19-75 mL/1000 gal)</p> <p>Dosage varies depending on grape variety, pH, temperature and the available technology.</p>
	<p>INSTRUCTIONS FOR USE</p> <p>Add EnartisZym Quick directly to juice as it comes out of the press or when filling buffer tank</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>
	<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> <p>Codex Œnologique International</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.

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

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