

ENZYMES

ENARTISZYM AROM MP

MACERATION ENZYME FOR THE PRODUCTION OF AROMATIC WHITE OR ROSÉ WINES

	<p>GENERAL CHARACTERISTICS</p> <p>EnartisZym Arom MP is a microgranulated pectolitic enzyme that can be applied in the maceration of white grapes to increase extraction of aromatic precursors and obtain more fruit-expressive wines. EnartisZym Arom MP's formulation combines several enzymatic activities in order to produce aromatic white or rosé wines:</p> <ul style="list-style-type: none"> ▪ The pectolytic activities reduce juice viscosity ▪ The cellulases and hemicellulases accelerate the breakdown of grape skin cell walls, leading to an increase in aromatic compounds and polysaccharide extraction and higher press yield. ▪ Proteases can specifically break up cell, vacuolar membranes and various organelles present in the cell, leading to an increase in aromatic compounds and polysaccharide extraction. ▪ Proteases can break up unstable proteins in peptides, improving protein stability of white and rosé wines. <p>EnartisZym Arom MP 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>For the production of white and rosé wines.</p> <p>Add EnartisZym Arom MP to the press or during grape maceration to:</p> <ul style="list-style-type: none"> ▪ Increase and accelerate aromatic compound extraction from grape skins during maceration ▪ Increase press yield ▪ Improve protein stability, reduce amount of bentonite necessary to achieve protein stability post-fermentation and maintain improved aroma and taste quality even in "neutral" varieties
	<p>DOSAGE</p> <p>20-40 g/ton of grapes</p> <p>The higher doses are recommended under conditions of low pH and temperatures, short maceration times and in case of unripe grapes.</p>
	<p>INSTRUCTIONS FOR USE</p> <p>Dissolve EnartisZym Arom MP in 10 times its weight of water or juice and add directly to grapes or tank homogeneously.</p> <p>To ensure optimal clarification of the must, after pressing add 1-3 mL/hL of EnartisZym RS.</p>
	<p>PACKAGING AND STORAGE CONDITIONS</p> <p>250g</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:

FAO/WHO's Joint Expert Committee on Food Additives (JECFA)
Food Chemicals Codex (FCC) for food grade enzymes
Codex Alimentarius International

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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