

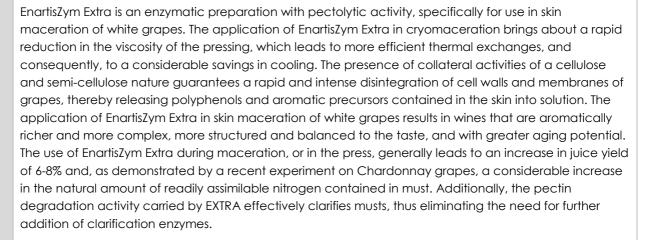


ENZYMES

ENARTISZYM EXTRA

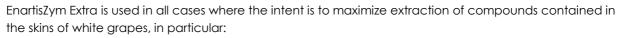
PECTOLYTIC ENZYME FOR THE SKIN MACERATION OF WHITE GRAPES

GENERAL CHARACTERISTICS



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.

APPLICATIONS





- 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.



DOSAGE

From 20 to 60 mL/ton of grapes.

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.



INSTRUCTIONS FOR USE

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.



PACKAGING AND STORAGE CONDITIONS

1 kg and 25 kg

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.

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.

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Inspiring innovation.

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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