








ENZYMES

# ENARTISZYM EZFILTER

Liquid enzyme to improve filterability of 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 was created to solve clarification and filtration problems that may be found during the vinification of grapes affected by <i>botrytis</i> or other harmful organisms, grapes naturally rich in neutral pectins and grapes produced under water and heat stress conditions. The speed and efficacy of EnartisZym EZFilter depends on the high concentration and specificity of its primary pectolytic and beta-glucanasic activities and the variety of its secondary activities. EnartisZym EZFilter can also be applied during wine maturation on fine lees, natural or added in the form of inactivated yeast, to accelerate cell lysis and increase the extraction of mannoproteins contained in yeast cell walls. 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> In the EU:</p> <ul style="list-style-type: none"> <li>▪ It improves the clarification and filterability of difficult wines (made from grapes affected by <i>botrytis</i> or other harmful organisms, grapes rich in neutral pectins or grown under stressful conditions).</li> <li>▪ It accelerates the ageing process on fine lees.</li> <li>▪ It improves the colloidal stability of wine by promoting more intense extraction of mannoproteins from yeast cell walls contained in fine lees or lees added in the form of inactivated yeast.</li> </ul> <p>In non-EU countries:</p> <ul style="list-style-type: none"> <li>▪ Where permitted, to improve clarification and filterability We recommend the application of EnartisZym EZFilter directly in must.</li> </ul>
	<p><b>DOSAGE</b> 1 – 4 mL/hL</p> <p>Dosage can vary according to variety and vintage. The highest doses are applied under low pH, low temperature conditions, 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>To improve clarification and filterability:</i> Product needs 7-10 days of time in contact with wine, depending on the temperature of the wine (we recommend a temperature higher than 10°C), then clarify and/or filter.</li> <li>▪ <i>To accelerate ageing on lees and the extraction of mannoproteins:</i> Add homogeneously to wine during ageing on fine lees. The duration of the treatment is several weeks. We generally recommend a contact time of 4-6 weeks. In order to promote the action of the enzyme, carrying out one or two pump-overs or bâtonnage per week is advised. It is also recommended to carry out periodic wine tastings to evaluate the contact time. When the desired effect has been obtained, racking, possibly preceded by light clarification with bentonite, allows the enzyme to be eliminated.</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.</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.

	<p><b>PACKAGING AND STORAGE CONDITIONS</b> 1 kg – 10kg</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> 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>Regulation (EU) 2019/934 and subsequent amendments.</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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