







**ENZYMES**

# ENARTISZYM T-RED

MACERATION AND CLARIFICATION PECTOLYTIC ENZYME FOR USE AT HIGH TEMPERATURES

	<p><b>GENERAL CHARACTERISTICS</b></p> <p>EnartisZym T-Red is a pectolytic enzymatic preparation developed for use at high temperatures. The pectolytic and hemicellulosic activities present in EnartisZym T-Red promote a rapid breakdown of grape cell walls, thus reducing juice viscosity and improving wine filterability. The balanced ratio between pectin-esterase and polygalacturonase help optimize and improve the filterability of pressed juice or wine, in conjunction with press yield increase. The heat stable enzymatic activities of EnartisZym T-Red enable its use for thermo-treated wines or during flash détente. The enzymatic activates of EnartisZym T-Red are optimal at 55°C (131°F) and still active over 65°C (150°F).</p> <p>EnartisZym T-Red 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></p> <p>Specifically for red grapes, EnartisZym T-Red is recommended:</p> <ul style="list-style-type: none"> <li>• For grapes, juice or wine treated with heat (thermovinification, flash détente, ...)</li> <li>• To improve clarification and wine filterability</li> </ul>
	<p><b>DOSAGE</b></p> <p>Grapes: 20-60 mL/ton of grapes          Juice: 0.5- 4 mL/hL (20-150 mL/1000 gal)          Dosage can vary according to variety, vintage, pH, temperature, duration of treatment and winemaking process and technology in use</p>
	<p><b>INSTRUCTIONS FOR USE</b></p> <p>Dissolve EnartisZym T-Red in 10 times its weight of water or juice and add directly to grapes or tank homogeneously.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b></p> <p>1kg</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></p> <p>The product is in compliance with:</p> <p>FAO/WHO's Joint Expert Committee on Food Additives (JECFA)          Food Chemicals Codex (FCC) for food grade enzymes          Codex Œnologique International</p> <p>Product approved for winemaking, in accordance with:          Reg. (EC) N. 606/2009.</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.*

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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