







ENZYMES

ENARTISZYM COLOR PLUS

PECTOLYTIC ENZYME DEVELOPED FOR PHENOLIC COMPOUND EXTRACTION AND COLOR STABILITY

	<p>GENERAL CHARACTERISTICS</p> <p>EnartisZym Color Plus is a pectolytic enzymatic preparation rich in pectinases and cellulosic, hemicellulosic and proteasic side activities which act in synergy to accelerate and increase the extraction of polyphenols (anthocyanins and tannins, in particular) contained in grape skins and promote their stabilization.</p> <ul style="list-style-type: none"> • The high concentration cellulosic and hemicellulosic activities in EnartisZym Color Plus rapidly breakdown grape cell walls and increase the extraction of polyphenols from skins • The pectolytic activities improve clarification and filterability • The acid protease present in EnartisZym Color Plus is highly effective in hydrolyzing grape proteins, thus limiting their ability to precipitate tannins. <p>Wines treated with EnartisZym Color Plus are richer in tannins than wines treated with typical extraction enzymes, thus promoting the formation of stable color complexes. EnartisZym Color Plus preferentially extracts tannins bound to polysaccharides resulting in balanced wines with sufficient tannin to guarantee good color stabilization.</p> <p>EnartisZym Color Plus 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>APPLICATIONS</p> <p>Specifically for the vinification of red grapes, EnartisZym Color Plus is recommended:</p> <ul style="list-style-type: none"> ▪ For grape varieties with unbalanced tannin/anthocyanin ratio ▪ For short maceration or limited skin contact to compensate and increase phenolic content in wine ▪ To accelerate and increase extraction of phenolic compounds ▪ To hydrolyze proteins and reduce precipitation of tannins and pigments ▪ To improve color stability and intensity ▪ To improve clarification and wine filterability
	<p>DOSAGE</p> <p>20 - 40 g/ton of grapes</p> <p>Dosage can vary according to variety, vintage, pH, temperature, duration of treatment and the winemaking process and technology in use.</p>
	<p>INSTRUCTIONS FOR USE</p> <p>Dissolve EnartisZym Color Plus in 10 times its weight of water or juice and add directly to grapes or tank homogeneously.</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.

	<p>PACKAGING AND STORAGE CONDITIONS 250 g – 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>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 Œnologique International</p> <p>Product approved for winemaking, in accordance with: Reg. (EC) N. 606/2009. Reg. (UE) 2019/934 (it shall apply from 7/12/ 2019).</p> <p>Product approved for winemaking by the TTB. Legal Limit: N/A</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.