







ENZYMES

ENARTISZYM RS₄F

LIQUID PECTOLYTIC ENZYME FOR FLOTATION

	<p>GENERAL CHARACTERISTICS</p> <p>EnartisZym RS₄F is a liquid preparation with high pectolytic activity, suggested for juice clarification when using flotation. Very quick in hydrolysing pectins, active in a wide range of temperatures (8-40 ° C) and highly purified, it accelerates the process of juice clarification thus saving time and cooling.</p> <p>EnartisZym RS₄F is not derived from GMOs (Genetically Modified Organisms) and contains no negative secondary activities as oxidases and cinnamoyl-esterase</p>
	<p>APPLICATIONS</p> <p>Flotation: EnartisZym RS₄F brings down the viscosity very quickly, favours the solid-liquid separation and guarantees a very good clarification of juices obtained from healthy grapes and varieties poor in neutral pectins.</p>
	<p>DOSAGE</p> <p>From 1 to 3 mL/hL, depending on the pH conditions, temperature and time available</p>
	<p>INSTRUCTIONS FOR USE</p> <p>EnartisZym RS₄F must be added directly to the must as it comes out of the press, or at the time of filling the buffer tank.</p>
	<p>PACKAGING AND STORAGE CONDITIONS</p> <p>25 kg</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</p> <p>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.