







ENZYMES

ENARTISZYM RSP

MICROGRANULATED PECTOLYTIC ENZYME FOR DIFFICULT-TO-SETTLE MUST

	<p>GENERAL CHARACTERISTICS</p> <p>EnartisZym RS(P) is a purified and highly concentrated pectolytic enzymatic preparation, specifically developed for the clarification of difficult-to-settle white juice. Its high content of pectolytic, polygalacturonase, cellulase and hemicellulase side activities hydrolyze pectins, the “hairy zone” of pectins normally present in difficult-to-settle juice and helps juice clarification, and increases clear juice yield.</p> <p>EnartisZym RS(P) is active at temperatures between 8°C and 30°C (46-86°F), at low pH (minimum pH 2.9) and even at high SO₂ concentrations. With ordinary juice, it assures quick settling and reduces cooling costs and vinification time.</p> <p>EnartisZym RS(P) is not derived from GMOs (Genetically Modified Organisms) and doesn't contain secondary activities such as oxidases and cinnamyl-esterase.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Settling of difficult-to-clarify juice obtained from Muscat, Sauvignon blanc, Verdejo, etc. ▪ Flotation ▪ Rapid and intense settling of juice ▪ Increase processing speed ▪ Settling of juice obtained from overripe, macerated or mechanically harvested grapes
	<p>DOSAGE</p> <p>0.5-3 g/hL (0.04-0.24 lb/1000 gal)</p> <p>The dosage can vary depending on grape variety, pH, temperature and available technology.</p>
	<p>INSTRUCTIONS FOR USE</p> <p>Dissolve EnartisZym RS(P) in 10 time its weight of water or juice and add uniformly to juice after pressing.</p>
	<p>PACKAGING AND STORAGE CONDITIONS</p> <p>100 g</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.</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>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>
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