ESSEZYM FLAVOR

ENZYMES

Wine

General features

Essezym Flavor is a highly active enzyme preparation based on a potent pectolytic enzyme with significant ß-glucosidasic activity. It is specially developed for the treatment of musts used in the production of white and red wines. This product has been formulated to optimize aromatic extraction during cold maceration and to increase aromatic components at the end of fermentation.

Essezym Flavor is composed of high levels of pectinase and ß-glucosidase, derived from selected strains of Aspergillus Niger, with accessory cellulase and hemicellulase activities. This enzyme preparation has several relevant enzyme activities, including:

- ß-glucosidasic activity: promotes the release of aromatic components.
- Pectin-lytic: essential for the degradation of esterified pectins.
- Polygalacturonasic: rich in endo-PG activity, in equilibrium with PL, allows faster clarifications.
- Pectin-esterase: prepares the substrate for PG intervention.
- Arabanasic: degrades the branched parts of pectins.
- Cellulosic: improves the extraction of aromatic precursors and pigments from red grapes.

Essezym Flavor is purified by cinnamyl esterase activity and contains no anthocyanin activities, ensuring complete degradation of pectins. It is a powerful tool for optimizing the winemaking process, aimed at improving the aroma and quality of red and white wines.

Composition

Essezym Flavor is a pectinase in micro-granulated form standardized with maltodextrin at a minimum activity of 450 PLU/g and 1000 ßdGlu/g; it is a very active enzyme in maceration in the pH ranges.

Dosage

2-3 g for 8-12 hours at 5-10 °C

How to use

Add after dilution in 5% water. Homogenize well in the mass.

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Packaging and storage

0.100 kg and 0.500 kg polybags.
It is recommended to store the product in a cool environment (15 °C).
Under these conditions, enzyme activity is preserved for 36 months.

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