ESSEZYM SPECIAL FLOT-L

ENZYMES

Wine

General features

Essezym Special Flot-L is a potent, highly concentrated enzyme complex designed specifically for the clarification of white and rosé musts destined for the flotation process. This advanced formulation in liquid form is the result of submerged fermentation of Aspergillus niger, a non-GMO enzyme source, and features a combination of key enzyme activities. These activities include polygalacturonase, along with other secondary activities such as cellulase and hemicellulase.

Key features:

- Deep clarification: Essezym Special Flot-L was developed to address the specific challenges of clarifying white and rosé musts destined for flotation. Its powerful enzymatic action promotes rapid and complete breakdown of pectins, celluloses and hemicelluloses, thus helping to improve the clarity and stability of musts.
- Ideal for flotation: this enzyme complex is particularly suitable for use in flotation processes, where effective clarification is essential for obtaining high-quality musts. Its liquid formulation makes it easy to dose directly into the must to be treated.
- Contributes to decantation and centrifugation: in addition to flotation, Essezym Special Flot-L is also highly effective in static decantation and centrifugation of musts. This makes it a versatile choice for clarification operations in winemaking.
- Safe and environmentally friendly: Essezym Special Flot-L is produced from non-GMO sources and is designed to be safe for environmental and oenological use. Its liquid formulation allows easy dilution for precise distribution into the solution to be treated.

Composition

Highly concentrated liquid pectolytic enzyme. Essezym Special Flot-L complies with the specifications recommended by the FAO/WHO, JEFCA AND FCC.

Dosage

2-4 ml/hl in flotation stage at 15 - 20°C.

How to use

Add Essezym Special Flot-L directly into the crusher, press or tank at the beginning or during filling. Try to add the enzyme in a timely manner, however, to allow time for the enzyme activity to act before the flotation process.
The use of SO2 up to a maximum of 500 will not affect the activity of Essezym Special Flot-L.

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Packaging and storage

1 kg bottle, 5, 10 and 25 kg canister.
Store in a cool and dry place, preferably at a temperature not exceeding 25 °C.

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