

EVERZYM FILTRA

Pectolytic enzyme with β -Glucanase activity

CHARACTERISTICS AND APPLICATIONS

The search for more natural wines has prompted winemakers and researchers to evaluate the efficiency of β -glucanase enzymes to accelerate yeast and bacteria lysis, from which noble compounds can be liberated into the wine, hence contributing positively to the sensorial harmony.

EVERZYM FILTRA is a pectolytic enzyme in a granular form with a strong secondary β -glucanase activity, active at pH of musts and wines, also those derived from grapes affected by botrytis.

EVERZYM FILTRA is very efficient in treating these kinds of grapes where it degrades glucans, responsible for rendering clarification and filtration processes difficult.

The addition of the EVERZYM FILTRA:

- ⇒ Facilitates the clarification and filtration of musts and wines*
- ⇒ Accelerates the release of mannoproteins, polysaccharides, nucleosides and nucleotides deriving from the lysis of the fine lees, hence improving the sensorial harmony of the treated wine and favoring protein, tartaric and color stability*

EVERZYM FILTRA has a naturally very low level cinnamyl-esterase and anthocyanase activity. EVERZYM FILTRA is produced according to the European Directive EU 98/81/EC and does not contain Genetically Modified Organisms.

INSTRUCTIONS FOR USE

EVERZYM FILTRA is dissolved in cold water, better if chlorine free, and in a clean container. The solution is stable for a maximum of 24 hours if stored properly and can be used with dosing pumps.

Dose: From 1 to 3 g/hL of EVERZYM FILTRA depending on the contact time and from the characteristics of the wine to be treated. Higher doses accelerate the activity.

PACKING

Sachets of 250 g.

It is recommended to store EVERZYM FILTRA at a temperature between 5 e 15 °C.

This product is not considered dangerous therefore a material safety data sheet is not necessary.