

EVERZYM LCL

Liquid Pectolytic Enzyme with Cellulase Activity

CHARACTERISTICS AND APPLICATIONS

EVERZYM LCL is a pectolytic enzyme preparation rich in pectinases PG, PE, and PL and with a specific secondary cellulase activity, which intervenes on the structure of the grape skin, therefore accelerating the color release.

EVERZYM LCL is also efficient in the clarification of must that are particularly rich in pectins and other gummy substances obtained from vigorous pressing systems.

EVERZYM LCL is recommended for enzymatic treatments:

- ⇒ On red grapes mash, for color extraction, particularly with short maceration times
- ⇒ To accelerate the clarification and filtration of musts coming from grapes with fragile skins or those having undergone vigorous pressing systems (vertical destemming crushers)
- ⇒ In order to regenerate the microfiltration cartridges or in crossflow filtration systems or reverse osmosis systems before the chemical treatment.

EVERZYM LCL bears a natural very low level cinnamyl-esterase and anthocyanase activity.

EVERZYM GPC is produced according to the European Directive EU 98/81/EC and does not contain Genetically Modified Organisms.

INSTRUCTIONS FOR USE

Dosage: 1 - 5 g/hL of EVERZYM LCL in the crushed juice, must or wine

Add EVERZYM LCL directly in line or in the first hectoliters of must or wine during the filling of the tank to be treated with enzymes.

Dissolve EVERZYM LCL in a clean bucket with cold water, better if chlorine free. The solution remains stable for a maximum of 24 hrs if stored properly and can be used with dosing pumps.

PACKING

25 kg Cans

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

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