

EVERZYM THERMO

Concentrated Liquid Pectolitic Enzyme

CHARACTERISTICS AND APPLICATIONS

EVERZYM THERMO is a new enzyme preparation, liquid and at high pectinase concentration.

It is ideal for use in THERMOVINIFICATION and in FLASH DÉTENTE processes; these are techniques that strongly increase the extraction of pectins from grape if compared to traditional maceration. Furthermore, the temperatures used (up to 90°C) definitely inactivate the natural enzymes of the grape, actually preventing clarification and creating hard filtration problems.

EVERZYM THERMO, thanks to a quick degradation of pectins, causes a fast reduction of must viscosity, to the great benefit of clarification, centrifugation and filtration processes.

EVERZYM THERMO performs specific enzyme activities that can minimize the potential formation of methanol.

EVERZYM THERMO is produced with a naturally very low level of cinnamyl-esterase and anthocyanase activity. It is produced according to European Directive EU 98/81/EC and it does not contain Genetically Modified Organism.

INSTRUCTIONS FOR USE

Homogenize 1 - 5 g/hL of EVERZYM THERMO within the mash (better if previously diluted for a better distribution); make sure that temperature does not exceed 55°C.

EVERZYM THERMO can be used by means of metering pumps. For this purpose, it is possible to dilute the necessary quantity with cold water (better if chlorine free).

PACKING

25 kg containers

It is suggested to keep EVERZYM THERMO at a temperature between 5 and 15°C

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