

MYZYM ULTRA CLARIF™

ENZYMATIC PREPARATIONS

Juice clarification in difficult conditions.

↓ OENOLOGICAL APPLICATIONS

MYZYM ULTRA CLARIF™ is a preparation of highly purified and concentrated pectolytic enzymes which accelerate the settling of juice in difficult conditions by hydrolysing pectins.

Grape pectins are polysaccharides that form a tight meshing and increase juice viscosity, which considerably slows down the process of sedimentation. There are many parameters which increase pectic content (grape variety with thick skin, hydric stress, mechanical harvests, intensive pressing, low ripeness).

As a result of its particularly high endo-polygalacturonase activity, **MYZYM ULTRA CLARIF™** helps hydrolyse juice pectins extremely quickly. It remains highly active despite difficult conditions of use (low pH and low temperature). In red wines, **MYZYM ULTRA CLARIF™** allows rapid clarification of juice from thermovinification, extremely high in pectin.

↓ CHARACTERISTICS

- Origin: concentrated and purified extracts from different strains of *Aspergillus niger*.
- Main enzymatic activities: endo- and exo-polygalacturonases, pectinesterases and pectin lyases. Contains secondary pectolytic activities making it possible to hydrolyse branched pectic regions.
- Cinnamoyl esterase activity: not detectable, therefore preserving the aromatic freshness of white and rosé wines.
- Aspect: perfectly soluble micro-granules.

↓ DOSE RATE

- 1 to 2 g/hL

↓ INSTRUCTIONS FOR USE

Place in suspension in 10 times its weight of cold water. Mix until it dissolves completely. Stir in as soon as possible: in the receiving hopper, during vatting or in the juice.

Use a drip system, a metering pump or another dispersion system which will bring about perfect homogeneity in the harvest or the juice. After incorporating in the juice, homogenize thoroughly by pumping over.

Do not treat with bentonite when using enzymes.

↓ PACKAGING AND STORAGE

- In boxes of 100 g, 250 g, 1 kg and 10 kg.

To be stored in a dry, well-ventilated odourless place, at a temperature of between 5 and 25°C. Once opened, the product juice be used rapidly. After preparation, use within the day.