

INOZYME

ENZYMATIC PREPARATIONS

➤ OENOLOGICAL APPLICATIONS

INOZYME is a lyophilised pectolytic enzymatic preparation which helps to accelerate the clarification of must and improve filtration of the wine.

INOZYME is a selected extract from the mould *Aspergillus niger*, with a very broad spectrum of activity.

INOZYME comprises pectin-transeliminases, polygalacturonase, pectinesterase and hemicellulases.

➤ PROPERTIES

- Main enzymatic activities: polygalacturonase, pectin esterase, pectin lyase.
- Cinnamyl esterase activity: not detectable. The aromatic freshness of white and rosé wines is thus preserved.
- Format: Perfectly soluble micro-granules.

➤ DOSE RATE

- For musts: 1 to 4 g/hL of must, 1 g/100L corresponds to 10ml of liquid suspension per 100 litres. The quantities to use will vary with the requirements of the process:

Minimum quantity (basic conditions)	Clarification of white and rosé musts 1 g/hL
Juice pH <3,0	+ 0,5 g/hL
Juice temperature : <10°C	+ 1 g/hL
Juice temperature : between 10 and 15°C	+ 0,5 g/hL
Grape variety rich in pectins	Use INOZYME TERROIR
Mechanical harvesting	+ 1 g/hL
Accelerated pressing	Use INOZYME TERROIR
Immature grapes or pronounced osmotic stress	Use INOZYME TERROIR
Pectin test positive after 2 hours	Use INOZYME TERROIR
Bled rosé	+ 1 g/hL

➤ INSTRUCTIONS FOR USE

Dissolve contents of a 50 g box in 1 L of cold water, mix until completely dissolved.

Add to must via a remontage and mix thoroughly.

Use a drip system, a metering pump or some other distribution system to provide perfect blending within the harvested grapes or must.

Precautions in use: Do not treat with bentonite and enzymes at the same time as bentonite has the property of adsorbing enzymes. If treatment with bentonite is necessary, this should be done after sedimentation.

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↘ A FORMULA WITH A WIDE SPECTRUM OF ACTIONS

Grape pectinase, mainly from pectin esterase and polygalacturonase, provides partial hydrolysis of the pectins during the grape berry's growth, which leads to its softening.

On the other hand, these enzymes are inadequate and not very effective for rapidly and significantly reducing the viscosity of the wine musts during sedimentation.

INOZYME contains both these families of enzymes in large quantities, together with pectin lyase enzymes otherwise missing from grapes but particularly effective at breaking the pectic chains and accelerating the settling out of the sediments.

Together with the sediments, this rapid decantation helps to eliminate the grapes' tyrosinase reaction, potentially responsible for turning the wine musts brown.

↘ CLARIFICATION FAQs

When clarifying, must I increase the quantity of INOZYME if the grape harvest is spoiled (Botrytis) ?

Not necessarily because INOZYME has no glucanase properties. In such cases, it is better to use INOZYME CLEAR, either on its own or in combination with INOZYME TERROIR.

Why is it that an enzyme seems to work effectively with one vintage but not so well the next?

The effectiveness of an enzyme preparation depends on the right match between its concentration, the conditions of the medium and the raw material itself. From one year to another, the various factors such as osmotic stress, grape skin thickness, pH, quantities of pectins or beta-glucans, etc. may vary radically, requiring a different quantity or even a different enzymatic formula.

What is the difference between INOZYME and INOZYME TERROIR ?

INOZYME TERROIR is a preparation with a far higher pectinase concentration, especially in endo-polygalacturonase, than INOZYME. It is thus far more effective in difficult sedimentation conditions where INOZYME might prove inadequate.

It also permits faster settling out of the sediments with better compaction.

↘ PACKAGING AND STORAGE

- 50 g, 250 g, 1 kg, 10 kg, 20 kg

Use within 3 days of opening.

Store in a dry environment which is well ventilated at a temperature between 5 and 25 °C.

The recommended use by date is marked on the packaging.