



ENDOZYM® Glucalyse

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 Ideal agent for the «sur lies» refinement



→ TECHNICAL DESCRIPTION

Endozym Glucalyse can be utilized to improve wine clarification or to optimize wine refinement. Glucans are complex polysaccharides that, in wine, limit clarification and considerably hinder filtration. Their presence in musts and wines is often caused by the attack of *Botrytis cinerea* on grapes.

Endozym Glucalyse is a pectolitic preparation with B-1,3 and B-1,6 glucanase activities with high concentration, particularly studied for the complete hydrolysis of the clogging β-glucans. Its utilization is particularly effective to optimize wine filtration and clarification.

Endozym Glucalyse is the ideal agent for the “sur lies” refinement. Thanks to its action on the yeast cellular wall, it facilitates its lysis, while bringing more rapidly the polysaccharides to wines, conferring them:

- body increase
- better aromatic persistence
- proteic stability
- colour stability.

The physical-chemical conditions of the liquid, temperature in particular, play a determinant role on the enzymatic activity. For this reason it is suggested to use **Endozym Glucalyse** already from the first rackings, when temperatures are more favorable.

It should be used from the end of the fermentation and left in contact with the wine for the time necessary to the action one wishes to obtain.

Treatment residues are then eliminated with a clarification with Bentogran.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Enzymatic activity	Activity/g
BGLU (U/g)	10,000

The value is approximate and is not a specification.

BGLU (Betaglucanase): it degrades the links β-1-3 and β-1-6 glucans. It is the activity leading to the partial lysis of the glucomanno-proteic fraction.

Endozym Glucalyse is purified by the following activities:

CE (Cinnamyl Esterase): is an activity found in unpurified enzymes, which causes the formation of volatile phenols, compounds which lend unpleasant aromatic nuances to the wine, which, if present in high concentrations, are reminiscent of horse sweat.





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Antocyanase: is a secondary enzymatic activity which causes a partial breakdown of the anthocyanins with a consequent increase of orange hues in the wines. AEB enzymes are obtained from *Aspergillus niger* strains, which do not produce anthocyanase.

→ DOSAGE

From 2 to 4 g/hL or per 100 kg.

The recommended dosage varies according to the temperature of the wine. By using higher doses, the unfavorable influence of low temperatures can be rectified.

→ INSTRUCTIONS FOR USE

Dilute directly in 20-30 parts of non sulphurized must or demineralized water or add directly into the grapes, crushed grapes or must. Use at the start or during the refilling of the tanks.

→ ADDITIONAL INFORMATION

INFLUENCE OF SO₂

Enzymes are resistant to SO₂ levels normally used in winemaking, however it is good practice not to put them in direct contact with sulfur solutions.

ACTIVITY CONTROL

There are various methods for evaluating enzymatic activity. A system utilized by AEB is a method of direct measure, directly linked to the concentration of the PL, PG and PE; the total of the three activities yields the Total UP per gram unity. The determination methods of pectolitic units together with the relative activity diagrams are made available to all technical personnel by AEB.

→ STORAGE AND PACKAGING

Keep **Endozym Glucalyse** in the original sealed packaging away from light, and in a cool, dry, odour-free place at a temperature below 20°C. Do not freeze. Observe the expiry date on the packaging. Use promptly after opening.

100 g net cans in cartons containing 1 kg.

