



# ENDOZYM<sup>®</sup> Rouge

Enzyme for extracting colour and aromas from red grapes



## → TECHNICAL DESCRIPTION

**ENDOZYM<sup>®</sup> Rouge** is a complete enzymatic preparation combining the pectolitic activities with a high cellulosic and hemi-cellulosic action

The utilization of **ENDOZYM<sup>®</sup> Rouge** enables to obtain the highest concentration of colouring matter, noble skin tannins and varietal aromas. As a result, the intensity of crushing and maceration times, which can lead to the extraction of bitter and astringent tannins, can be reduced. The utilization of Endozym Rouge increases free-run juice yields by up to 4% and reduces the production of press juice.

**ENDOZYM<sup>®</sup> Rouge** is available in microgranulated form, making it perfectly soluble and limiting volatile and irritating dust..

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

| ENZYMATIC ACTIVITY | ACTIVITY/g |
|--------------------|------------|
| PL (U/g)           | 7100       |
| PE (U/g)           | 700        |
| PG (U/g)           | 3200       |
| CMC (U/g)          | 280        |
| Total UP (U/g)     | 11000      |

*The value is approximate and is not a specification.*

**PL** (Pectinlyase): breaks down both the esterified and non-esterified pectins. This is a fundamental activity of the AEB enzymes, since it produces a very rapid clarification speed.

**PE** (Pectinesterase): it supports the PG in breaking down pectin.

**PG** (Polygalacturonase): breaks down only the non-esterified pectins. Its enzymatic activity works in synergy with the PL activity and performs a very important role in determining must clarity and wine filterability.

**CMC** (Cellulase): represents several enzymatic activities which in synergy with pectinase, release colouring matter, tannins and aromatic precursors from the grape skin.

The total measure of enzyme activity, which is indicated for each preparation, can be expressed as:

**Total UP** (U/g), which is the measure of enzyme activity resulting from the sum of PL, PG, PE activities Measured individually.enzimatica .





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**ENDOZYM<sup>®</sup> Rouge** 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.

**Anthocyanase:** 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

1-5 g per hL or 100 kg of product to be treated.

The dosage indicated depends on the temperature of the must or the crushed grapes. Using higher doses, it is possible to correct the unfavourable influence of low temperatures.

## → INSTRUCTIONS FOR USE

Dilute directly in 20-30 parts of non sulphurized must or demineralized water. Add directly to grapes, crushed grapes or must at the beginning of or during vatting.

## → ADDITIONAL INFORMATION

For oenological use. Product complies with the International Oenological Codex.

## → STORAGE AND PACKAGING

Keep **ENDOZYM<sup>®</sup> Rouge** 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.

500 g net cans in cartons containing 4 kg.

100 g net cans in cartons containing 5 kg.

