



# ENDOZYM® Éclair Liquid

Liquid pectolytic preparation for rapid must clarification.



## → TECHNICAL DESCRIPTION

**ENDOZYM® Éclair Liquid** is a liquid enzyme with very high pectinolyase activity, far superior to traditional preparations. It attacks pectic chains from the inside and rapidly degrades them to speed up the clarification of musts that are very rich in pectic substances and/or have cooled.

The application of **ENDOZYM® Éclair Liquid** reduces clarification times, increases must yields and improves the compactness of the lees.

**ENDOZYM® Éclair Liquid** is easy to use and can be dosed automatically using the DOSAMATIC® volumetric dosing system.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Enzymatic preparation of pectinase from *Aspergillus niger* (polygalacturonase EC 3.2.1.15, 3500 U/g ; pectine lyase EC 4.2.2.10 , 40 U/g).

### Microbiological purity

- Total microbial count : ≤ 50 000 cfu/g
- Anaerobic sulphate-reducing bacteria: < 30 ufc/g
- Coliforms: < 30 cfu/g
- Escherichia coli: negative in 25 g
- Salmonella sp.: negative in 25 g
- Staphylococcus aureus: negative in 1 g
- Antibacterial activity: negative
- Mycotoxins: no detectable quantities

### Heavy metals

- Cadmium ≤ 0,5 mg /kg
- Mercury ≤ 0,5 mg /kg
- Arsenic ≤ 3 mg /kg
- Lead ≤ 5 mg/kg

## → DOSAGE

0,5 - 2 mL for hL or 100 kg of must to be treated, depending on the temperature and turbidity of the must.



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### → INSTRUCTION FOR USE

- Dilute directly in 10 to 20 volumes of non-sulphited must or demineralized water.
- Add directly to the grapes in the press or to the must in the tank.

### → ADDITIONAL INFORMATION

General informations on enzymatic activities:

**POLYGALACTURONASE (PG):** degrades only non-esterified pectins. This is the key enzymatic activity for obtaining excellent results in terms of clear juice yield, must clarification and wine filterability. The synergy of PL and PG activities has a considerable influence on the speed and degree of must clarification.

**PECTINELYASE (PL):** degrades esterified pectins.

### → STORAGE & PACKAGING

Store in the original sealed packaging, away from light, in a dry, odour-free place and at a temperature < 20°C. Do not freeze. Respect the best-before date indicated on the packaging. Use promptly after opening.

Take care of the planet : The enzymatic activity inside the product is stabilised. If visual analysis does not reveal any significant macroscopic signs of hygiene deterioration (mould colonies, cloudiness, effervescence, swelling), the opened product can be used until it is used up, without wastage, and in any case before the date indicated on the packaging. If in doubt, please contact AEB's technical department.

- 1 kg net bottles
- 10 kg net drums