



# ENDOZYM<sup>®</sup> ICS 10 Éclair

Concentrated pectolitic enzyme, suitable for must clarification



## → TECHNICAL DESCRIPTION

In order to make must clarification process quicker, AEB turned to the production of preparations with high Pectinlyasic (PL) activity, which are able to attack pectin chains from inside, quickly degrading them.

**Endozym ICS 10 Éclair** is available in a super-concentrated liquid form, easier to be used, automatically dosable.

The utilization of **Endozym ICS 10 Éclair** during must clarification, enables to noticeably reduce settling times, to increase yields in free run juice and to obtain more compact lees.

Suitable for the clarification of musts quickly cooled.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Enzymatic activity	Activity/g
PL (U/g)	35,000
PE (U/g)	1,550
PG (U/g)	8,500
CMC (U/g)	315
Total UP (U/g)	40,050

*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.

**Endozym ICS 10 Éclair** 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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## → DOSAGE

0,2-0,8 mL per hL or 100 kg of the 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 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 SO<sub>2</sub>

Enzymes are resistant to SO<sub>2</sub> 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 ICS 10 Éclair** 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.

Packaging containing 4 x 250 g blister in cartons containing 1 kg.  
1 kg net bottles in cartons containing 4 kg.

