



# ENDOZYM<sup>®</sup> β-Split

Liquid pectolitic enzyme with high β-glucosidasic activity



## → TECHNICAL DESCRIPTION

**Endozym β-Split** is a liquid pectolitic enzyme with high β-glucosidasic activity, which increases the aromatic intensity of wines.

The bouquet of a wine is the result of a large quantity of compounds; of particular importance amongst them are the terpenes, which are at the base of the wine's fruity and floreal overtones. However, a high percentage of the aromas found in the grapes cannot be perceived, as they are combined with sugars such as glucose, arabinose, ramnose, apiose.

To make these compounds available, very ripe grapes should be used, but this would bring about excessive sugar concentration.

**Endozym β-Split** has a specific action over the β-glucosidasic compounds and, as a result, it releases the terpenes; consequently, it is particularly indicated for highlighting the grapes aromatic varietal characteristics.

This enzyme works best when utilized around the end of alcoholic fermentation with a residual sugars content of less than 50 g/L.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Enzymatic activity	Activity/g
PL (U/g)	2,500
PE (U/g)	250
PG (U/g)	1,500
CMC (U/g)	80
Total UP (U/g)	4,250

*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.





## ENDOZYM® $\beta$ -Split

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  $\beta$ -Split** 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.

### → DOSAGE

Per hL or 100 kg of product to treat: from 2 to 5 grams.

The recommended dosage varies according to the temperature of the must or crushed grapes. By using higher doses, the unfavourable influence of low temperatures can be rectified.

### → INSTRUCTIONS FOR USE

**Endozym  $\beta$ -Split** is a liquid product and can be automatically dosed. Add directly to must and mix well into the mass.

### → 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  $\beta$ -Split** 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 packs.

