



ENDOZYM® Glucapec

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 Ideal agent for the «sur lies» refinement



→ TECHNICAL DESCRIPTION

Endozym Glucapec is an enzymatic preparation formulated for the treatment of wines that are rich in glucans and pectins, derived both from botrytis-affected grapes and from yeast cellular walls.

Endozym Glucapec may be utilized on musts or on wines at the end of the fermentation, or during storage. This enzymatic preparation is particularly indicated for the treatment of wines from botrytis-affected grapes, young wines, wines from too ripened grapes or pressed wines.

Endozym Glucapec hydrolyzes the protector colloids, facilitating in this way clarification and the subsequent filtration stages, enabling to reduce the dosage of treatment and filter aids.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Enzymatic activity	Activity/g
PL (U/g)	6,500
PE (U/g)	300
PG (U/g)	2,000
CMC (U/g)	80
BGX (U/g)	3,500
Total UP (U/g)	8,800

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.

BGX (Betaglucosibase): is the association of 4 activities which concurrently release aromas from the sugar compounds to which they are normally bound in high percentages.

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.





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Endozym Glucapec 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

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 wine or demineralized water and add directly into grapes or wine. 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 Glucapec** 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 1 kg.

