



ENDOZYM[®] Cultivar

Pectolitic enzyme for the treatment of grapes and musts from aromatic cultivars



→ TECHNICAL DESCRIPTION

In order to release terpenic substances and bouquet precursors, which normally remain for the most part trapped in the pomace, AEB studied and worked out enzymes with a high extraction and complementary β -glucosidasic activity.

With its high secondary cellulasic activity, **Endozym Cultivar** enables to improve the passage of aromatic precursors from the grape cells to the must; such compounds are released by the sugars, to which they are linked because of the secondary β -glucosidasic activity.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Enzymatic activity	Activity/g
PL (U/g)	4,000
PE (U/g)	600
PG (U/g)	1,300
CMC (U/g)	165
Total UP (U/g)	5,900

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 Cultivar 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

2 g per hL or 100 kg of **Endozym Cultivar** to be treated.

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

→ 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 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 Cultivar** 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 4 kg cartons.

