



ENDOZYM[®] Rapid

Pectolitic enzyme



→ TECHNICAL DESCRIPTION

Modern winemaking is inclined to speed up more and more the period going from the must obtainment to the fermentation start. Pectin degradation speed plays an important role during the production process, many cellars look for enzymatic preparations which are quicker and quicker, in order to reduce clarification times.

A common *Aspergillus niger* produces enzymes with Polygalacturonase (PG) and Pectinmethylesterase (PE) activity between 30 and 40%. Pectinmethylesterase acts first by demethylating pectin and makes possible the degradation of galacturonic acid chains by Polygalacturonase. Hence the clarification speed of a classic enzyme is directly proportional to the PE content, that must not exceed certain limits, in order to avoid secondary effects.

AEB selected an *Aspergillus niger* that limits the content of PG and PE during the production stage (below 1%), increasing the Pectinlyase (PL) activity. PL acts on galacturonic acid even in the presence of methylic groups and this improves the action speed of the enzymatic preparation. Such clarification does not deprive the must of fine particles that, even not influencing nephelometry, contribute to the formation of esters and all those fermentative aromas fundamental above all in neutral varieties.

Endozym Rapid is rich in acid Polygalacturonase activity, which makes it effective starting from pH 3,1 while traditional preparations are optimal at pH values between 4,5 and 5,5.

Endozym Rapid is therefore particularly suitable to depectinize musts from early varieties and grapes intended for the production of base sparkling wines or brandy.

Endozym Rapid is an enzymatic preparation for cellars processing large grape quantities each day: it lowers depectinization times and enables to better take advantage of the available capacity; reduces problems caused by daily production peaks; optimizes the utilization of the available refrigeration units, reducing the risk of undesired fermentation starts; is ideal for the depectinization of musts intended for base sparkling wines; is utilized during the flotation of particularly difficult musts.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Enzymatic preparation with high pectinlyase activity.

→ DOSAGE

1-3 g/hL of must.





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→ INSTRUCTIONS FOR USE

Directly dilute into 20-30 parts of non-sulphitized must or demineralised water. Use at the start or during the tank filling.

→ 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.

→ STORAGE AND PACKAGING

Keep **Endozym Rapid** 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.

1 kg net bottles in cartons containing 4 kg.

10 kg net drums.

