



# ENDOZYM® Velluto

Liquid enzyme preparation for use in maceration  
用于葡萄浸渍的液体酶制剂



## → TECHNICAL DESCRIPTION 技术说明

The specific formulation of this product, rich in arabinanase activity, was born from research carried out in collaboration with the University of Turin to increase the extraction of polysaccharidics from grapes and less oxidizable and bitterness polyphenolic compounds.  
AEB公司与意大利都灵大学合作研发的配方独特，富含阿拉伯糖酶活性，能够促进葡萄中多糖的提取，抑制容易氧化且带来苦味的多酚物质的提取。

## → COMPOSITION AND TECHNICAL CHARACTERISTICS 成分和技术特征

Enzyme preparation of pectinases and et arabinanase from *Aspergillus niger* (pectine lyase EC 4.2.2.10, 160 U/g, pectine méthylestérase EC 3.1.1.11, 800 U/g ; L-arabinanase EC 3.2.1.99, 600 U/g).  
酶制剂，成分为来源于黑曲霉的果胶酶和阿拉伯糖酶（果胶裂解酶EC4.2.2.10，160 U/g，果胶甲酯酶EC3.1.1.11，800 U/g；阿拉伯糖内切酶EC3.2.1.99，600 U/g）。

## → DOSAGE 用量

Use from 1 to 4 g/hL or quintal of product to be treated.  
1-4 g/hL或百公斤待处理产品。

## → INSTRUCTIONS FOR USE 使用说明

It is a liquid product and can be dosed automatically, add directly on the grapes.  
本品为液体产品，可通过自动添加装置直接添加到葡萄上。





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## → PACKAGING AND STORAGE

### 儲存方法和包裝形式

Store in their original sealed packaging, away from light, in a cool, dry place at a temperature below 20°C. Do not freeze. Consume preferably by the date indicated on the package.

在原始包裝內密封保存，避免光照，存放於陰涼、乾燥處，溫度以低於20°C為宜，請勿冷凍。在包裝標識的有效期前使用最佳。

Once opened, the product should be stored tightly closed in the refrigerator and consumed as soon as possible.

一旦開啟，請將產品置於冰箱中密封保存，並盡快使用。

The enzyme activity within the product is stabilized. If a visual analysis does not show significant macroscopic signs of hygienic alteration (mold colonies, clouding, effervescence, swelling) the opened product can be used until exhausted, without waste. If in doubt, please contact AEB's technical service.

產品中的酶活性極為穩定。如果產品外觀沒有明顯的性狀變化（發霉、渾濁、起泡、膨脹），已經開啟的產品可放心使用直至完畢，無需造成浪費。如有疑問，請聯繫AEB技術服務部門。

- Bottles of 250g Carton of 1Kg
- Jerricans of 10Kg

- 250 g/瓶，每箱250 g\*4瓶。
- 10 Kg/桶。

