

# MYZYM CLARIF™

## ENZYMES

Juice clarification.

### ↓ OENOLOGICAL APPLICATIONS

Grape pectins are polysaccharides that form a tight mesh and increase the viscosity of the must, making the sedimentation of solids particularly slow.

**MYZYM CLARIF™** is a preparation of highly purified synergistic pectolytic enzymes, which accelerate the settling of the solids in the juice by hydrolysis of the pectins.

### ↓ CHARACTERISTICS

- Origin: purified extracts from different strains of *Aspergillus niger*.
- Main enzymatic activities: polygalacturonase, pectin esterase and pectin lyase.
- Cinnamoyl esterase activity: not detectable. The aromatic freshness of white and rosé wines is therefore preserved.
- Aspect: completely soluble micro-granules.

### ↓ DOSE RATE

- 1 to 3 g/hL for juice clarification. 1 g/hL corresponds to 1 cL of liquid suspension per hL.

### ↓ INSTRUCTIONS FOR USE

Mix in 10 times its weight of cold water to form a suspension. Stir until completely dissolved. Add as early as possible: in the grape reception bin, while filling the tank or in the juice.

Use a drip system, a dosing pump or another dispersion system to ensure perfectly uniform distribution in the grapes or juice. After adding to juice, homogenise by pumping over.

Do not fine with bentonite during enzyme treatment.

### ↓ PACKAGING AND STORAGE

- 50 g, 250 g, 1 kg and 10 kg.

Store in a dry, well-ventilated area, odourless, at a temperature between 5 and 25°C. Once opened, the product should be used quickly. After preparation, use within the day.