

MYZYM CLEAR™

ENZYMATIC PREPARATIONS

Clarifying botrytised or flesh-laden juices and wines and enhancing filterability.

➤ OENOLOGICAL APPLICATIONS

MYZYM CLEAR™ features dual main activities:

- highly-purified and concentrated pectolytic activities that hydrolyse grape pectins.
- a glucanase activity that reduces polymers (beta (1.3-1.6) glucans) from *Botrytis*.

In juices altered by *Botrytis*, this synergy of activities is essential. These juices are particularly difficult to clarify, but are also extremely oxygen-sensitive on account of the oxidative activities of grapes and *Botrytis*.

The powerful action of **MYZYM CLEAR™** is therefore essential to eliminate a part of these oxidases with the sediment, but also to ensure that fermentation begins early on a juice that is sufficiently clean and clear. In addition, it sees that glucans are eliminated, as required before any process of treatment with bentonite.

MYZYM CLEAR™ also has excellent sediment-settling properties and restores aromatic clarity to juice. It is also especially efficient on flesh-laden juices, including those that are not affected by *Botrytis*.

Finally, yeasts also liberate glucans during fermentation. On this score, **MYZYM CLEAR™** is also the recommended formulation for enhancing wine filterability and clarification during post-fermentation usage.

➤ CHARACTERISTICS

- Origin: concentrated and purified extracts of different strains of *Aspergillus niger* and *Trichoderma harzianum*.
- Main enzymatic activities: polygalacturonases, pectinesterases, pectinolyases and beta-(1.3-1.6)-glucanases. Contains secondary pectolytic activities making it possible to hydrolyse branched pectic regions.
- As cinnamoyl esterase activity is not detectable, the aromatic freshness of white and rosé wines is consequently preserved.
- Aspect: perfectly soluble micro-granules.

➤ DOSE RATE

- 1 to 3 g/hL

➤ INSTRUCTIONS FOR USE

Place in suspension in 10 times its weight of cold water. Mix until it dissolves completely. Stir in as soon as possible: in the receiving hopper, during vatting or in the juice. Can be used on wine to enhance filterability.

Use a drip system, a metering pump or another dispersion system which ensures perfect homogeneity in the harvest, the juice or the wine. After incorporating during the liquid phase, homogenise by pumping over.

➤ PACKAGING AND STORAGE

- In 100 g boxes.

To be stored in a dry, well-ventilated, odourless place, at temperatures of between 5 and 25°C. Once opened, the product must be used quickly. After preparation, use within the day.