

MYZYM READY CLARIFICATION™

ENZYMATIC PREPARATIONS

A liquid formulation for clarifying juice in difficult conditions.

ENOLOGICAL APPLICATIONS

MYZYM READY CLARIFICATION™ is a liquid enzymatic preparation which speeds up the settling of juices from white, red and rosé grapes. Highly concentrated in pectinase activities, it ensures a speedy clarification process while reducing the amount of sediments. It also makes it possible to reduce juice viscosity and enhance the filterability of wines.

It is easy to use in its liquid form.

CHARACTERISTICS

- Origin: purified extracts of different strains of *Aspergillus niger*.
- Main enzymatic activities: polygalacturonases, pectinesterases and pectinolyases.
- Cinnamoyl esterase activity: undetectable.
- Aspect: liquid.

DOSE RATE

- 1 to 2 mL/hL

INSTRUCTIONS FOR USE

Dilute in 10 volumes of water. Incorporate in the process as soon as possible.

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

Do not treat with bentonite when using enzymes.

PACKAGING AND STORAGE

- 500 mL, 1 L, 10 L

To be stored in a dry, well-ventilated, odourless place, at temperatures of between 4 and 8°C. Once opened, the product juice be used quickly.