

# MYZYM READY EXTREM™

## ENZYMATIC PREPARATIONS

A liquid formulation for clarifying in extreme conditions (cold, hot, highly charged juices).

### ↓ OENOLOGICAL APPLICATIONS

**MYZYM READY EXTREM™** is a highly-concentrated pectolytic enzyme liquid preparation to produce quicker settling of juice sedimentations by hydrolysing pectins.

Grape pectins are polysaccharides which form a tight meshing that increases juice viscosity, making sedimentation a particularly slow process. There are many parameters which increase pectic content (thick-skinned strains, hydric stress, mechanical harvesting, enhanced pressing, low levels of ripeness), and in particular heating of grapes (hot pre-fermentation maceration, thermovinification, cracking).

**MYZYM READY EXTREM™** is a thermostable formulation that can resist high temperatures and which are consequently more active. It also conserves its activity better at the lowest temperatures (<8°C).

### ↓ CHARACTERISTICS

- Origin: concentrated and purified extracts of different strains of *Aspergillus niger*.
- Main enzymatic composition: endo- and exo-polygalacturonases, pectinesterases and pectinolyases.
- Contains secondary pectolytic activities for hydrolysing branched pectic regions.
- Aspect: liquid.

### ↓ DOSE RATE

- 1 to 2 mL/hL

### ↓ INSTRUCTIONS FOR USE

Place in 10 volumes of water. Incorporate in the process as soon as possible. In the case of juices from heated harvests, incorporate after checking that the temperature is uniform and does not exceed 67°C. Use a drip system, a metering pump or another dispersion system which will bring about perfect homogeneity in the harvest or the juice. After incorporating in the juice, homogenise thoroughly by pumping over.

Do not treat with bentonite when using enzymes.

### ↓ PACKAGING AND STORAGE

- In 500 mL, 1 L, 10 L and 20 kg cans.

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.