

MYZYM RED FRUITS™

ENZYMATIC PREPARATIONS

Extracting and bringing out aromatic precursors in red grapes.

↓ ŒNOLOGICAL APPLICATIONS

MYZYM RED FRUITS™ is a formulation developed to obtain both richness and fruity aromas from black grapes. It has a dual activity: extracting precursors of fruity aromas from the grapes (pectinase activity) and releasing volatile aromas from these precursors (glycosidase activity).

Its tendency to favour bringing out compounds such as beta-damascenone makes it an enhancer for fruity aromas obtained in alcoholic fermentation.

MYZYM RED FRUITS™ is used in traditional or pre-fermentation maceration and can also be used on saignée rosés.

↓ CHARACTERISTICS

- Origin: concentrated and purified extracts of different strains of *Aspergillus niger*.
- Main enzymatic composition: polygalacturonases, pectinesterases and pectinolyases. Has secondary pectolytic activities making it possible to hydrolyse branched pectic regions as well as hemi-cellulase and cellulase activities facilitating fragilisation of grape berries. Has secondary glycosidase activities.
- Cinnamoyl esterase activity: low.
- Aspect: perfectly soluble micro-granules.

↓ 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, otherwise during vatting (in the for sediment macerations).

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, homogenize by pumping over.

Do not treat with bentonite when using enzymes.

↓ DOSE RATE

- 1 to 2 g/100 kg of harvest or 1 to 2 g/hL of juice

↓ PACKAGING AND STORAGE

- In 100 g, 250 g et 1 kg boxes.

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