

# MYZYM WHITE FRUITS™

## ENZYMATIC PREPARATIONS

Extraction and bringing out aromatic precursors in white grapes.

### ↓ OENOLOGICAL APPLICATIONS

**MYZYM WHITE FRUITS™** is a formulation developed to produce white wines with heightened aromas. It has a dual activity: extracting precursors of fruity aromas from grapes (pectinase and hemicellulose activities), and releasing volatile aromas from these precursors (glycosidase activities).

**MYZYM WHITE FRUITS™** helps extract more varietal thiols precursors, which the suitable yeast can then bring out through its specific enzymatic action. It also helps produce wines that are richer in aromatic terpenes, by optimising diffusion of their precursors in juice then hydrolysing these in active aromas.

**MYZYM WHITE FRUITS™** is used when macerating white grape skin, both when macerating sediment where the whole of the grape juice is kept and macerating sediment where juice and fine sediment are previously separated.

### ↓ CHARACTERISTICS

- Origin: concentrated and purified extracts from different strains of *Aspergillus niger*.
- Main enzymatic activities: polygalacturonases, pectinesterases and pectin lyases. Contains secondary pectolytic activities making it possible to hydrolyse branched pectic regions, as well as hemicellulase and cellulase activities facilitating fragilization of the grape berry. Contains secondary glycosidase activities.
- Cinnamoyl esterase activity: medium.
- Aspect: perfectly soluble micro-granules.

### ↓ DOSE RATE

- 1 to 3 g/100 kg or 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, or, if not possible, during vatting (in the juice for sediment maceration).

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, homogenize thoroughly by pumping over.

Do not treat with bentonite when using enzymes.

### ↓ PACKAGING AND STORAGE

- In boxes of 100 g, 250 g, 1 kg and 10 kg.

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