

# Eno&Zymes: EnzyFlow

## ENZYMATIC PREPARATION PURIFIED BY THE ACTIVITY OF CINNAMYL ESTERASE AND ANTHOCYANASE

In accordance with the International Denological Codex, the Food Chemical Codex V (FCC) and the FAO/WHO Expert Committee on Food Additives (JEFCA). Derives from non-GM strains of *Aspergillus niger* and *Trichoderma harzianum*. Does not contain preservatives. Allergen free.

### Applications:

improvement of filterability of must and red and white wines, whether still or sparkling.

### Product:

thanks to the wide-ranging activity of pectolytic enzymes and -glucanase, this balanced enzymatic preparation makes it possible to improve the filterability of wine and must (even difficult varieties) for any intended filtration method.

### Benefits:

Thanks to the presence of specific synergetic activities, EnzyFlow hydrolyses all those molecules (pectins, colloids, glucans, branched pectins etc.) that can hinder or slow down the filtration process, safeguarding the quality of the must or wine. Using EnzyFlow therefore makes it possible to obtain must and wine that can be filtered at a lower pressure, in addition to reducing waste, limiting the consumption of filtration adjuvants, reducing the consumption of wash water and, above all, increasing filtration efficiency.

### Characteristics

Granules with a high concentration of pectinases, with specific secondary activities and -glucanases (1-3), (1-6), purified by the activity of cinnamyl esterase and anthocyanase.

Origin: *Aspergillus niger* and *Trichoderma harzianum*.

### Dosage

g/hl: 2-4

Application: Wine

Temperature/Time Parameters: 10-16 °C / at least 48 h

g/hl: 3-5

Application: Must

Temperature/Time Parameters: 10-16 °C / at least 48 h

g/hl: 2-4

Application: Sparkling wines

Temperature/Time Parameters: Conditions of refermentation

### How to use

Add EnzyFlow before the filtration process (see dosage).

To favour the complete homogenisation of the product in the must or wine to be treated, dissolve EnzyFlow in water at a ratio of 1:10.

### Storage

Store in a cool and dry place, preferably between 4-8 °C.

### Pack sizes

Code 112976 - 100 g packs

Code 112977 - 500 g packs

