



ENDOZYM[®] Micro

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 Liquid pectinase for cold settling or preparation of musts to process with
 flotation



→ TECHNICAL DESCRIPTION

Endozym Micro is a concentrated liquid pectinase enzyme, characterized by its high pectinlyase (PL) content of 16,800 PI units per gram. Pectinlyase is the fastest and most stable pectinase activity released by *Aspergillus Niger*. It breaks down pectins randomly and not just at the edges. Also, it can act without the need of the methyl esterase activity.

Endozym Micro promotes the hydrolysis of the pectins and the separation of juice from the pomace, resulting in an increase of free-run juice yield. Also, it speeds up clarification, resulting in more compact lees. As a result of a cleaner must the wine will be more protein stable and easier to filter.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Pectinlyase (PL).

Endozym Micro is purified by the following activities:

PE (Pectinesterase): responsible for the separation of the pectins' methylic group that can free methyl alcohol.

CE (Cinnamyl Esterase): is an activity found in unpurified enzymes, which causes the formation of volatile phenols, compounds which lend unpleasant aromatic nuances to the wine, which, if present in high concentrations, are reminiscent of horse sweat.

Anthocyanase: is a secondary enzymatic activity which causes a partial breakdown of the anthocyanins with a consequent increase of orange hues in the wines. AEB enzymes are obtained from *Aspergillus niger* strains, which do not produce anthocyanase.

→ DOSAGE

2-6 mL per ton. The dosages vary according to the grapes to be treated or the vinification technology applied. Treatments of cold must (below 12°C-53°F) or musts with a high percentage of pectins and suspended solids require the higher end of the dosage range.

→ INSTRUCTIONS FOR USE

Dissolve directly in 20-30 parts of non-sulfurized must or in demineralized water and add to must or wine.

Reference: ENDOZYM_MICRO_TDS_EN_1010317_OENO_USA





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→ ADDITIONAL INFORMATION

INFLUENCE OF SO₂

Enzymes are resistant to SO₂ levels normally used in winemaking, however it is good practice not to put them in direct contact with sulfur solutions.

→ STORAGE AND PACKAGING

Keep **Endozym Micro** in the original sealed packaging away from light, and in a cool, dry, odour-free place at a temperature below 20°C. Do not freeze. Observe the expiry date on the packaging. Use promptly after opening.

10 kg net drums.

25 kg net drums.

