ENDOZYM® E-Flot

Liquid and purified enzymatic preparation, for the treatment of musts intended for flotation

GMO FREE

TECHNICAL DESCRIPTION

Thanks to its high content in Pectinlyase, **Endozym E-Flot** contributes to a quick and complete breaking down of the pectins contained in musts and therefore, thanks to the viscosity decrease, it facilitates a better rise of the flock during the flotation stage.

Musts intended for flotation are often cooled down at 12-15°C at the press exit, in order to avoid that a spontaneous fermentation starts. Under such temperature conditions, the activity of traditional enzymatic preparations is noticeably reduced, so the time needed for the complete depectinization is prolonged.
Endozym E-Flot grants the quick pectin breaking down even in cooled musts, thus enabling an essential time saving.

Thanks to the high content in secondary activities (Arabanase, Galactase, Arabinofuranosidase), **Endozym E-Flot** breaks down even the ramified parts of pectins. Such product characteristic grants an excellent clarification result on musts difficult to be clarified.

Thanks to the high secondary cellulasic and hemicellulasic activity, **Endozym E-Flot** acts even on the solid parts and therefore prevents the separation of the heaviest fraction of the cloudy matter, enabling to obtain an homogeneous must ready to be floated.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Enzymatic activity	Activity/g
PL (U/g)	14,000
PE (U/g)	650
PG (U/g)	3,400
ARA (U/g)	110

The value is approximate and is not a specification.

PL (Pectinlyase): breaks down both the esterified and non-esterified pectins. This is a fundamental activity of the AEB enzymes, since it produces a very rapid clarification speed.
PG (Polygalacturonase): breaks down only the non-esterified pectins. Its enzymatic activity works in synergy with the PL activity and performs a very important role in determining must clarity and wine filterability.
PE (Pectinesterase): it supports the PG in breaking down pectin.
ARA (Rhamnosidase-Arabinosidase): they act sinergically with PL and CTC and are responsible for the breaking down of very ramified pectins, not allowing a quick sedimentation.

Reference: ENDOZYM_E-FLOT_TDS_EN_1140217_OENO_South_Africa

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ENDOZYM® E-Flot

Endozym E-Flot is purified by the following activities:
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.

⇢ DOSAGE

From 2 to 4 mL/hL.
The indicated dosage varies depending on the temperature of must or pressed grapes. To accelerate the depectinization process, we suggest to increase the dosage.

⇢ INSTRUCTIONS FOR USE

Endozym E-Flot can be dosed on-line at the press exit or in the tank, before the must flows there, or directly into the grapes in the collection tanks.

⇢ ADDITIONAL INFORMATION

INFLUENCE OF SO_2
Enzymes are resistant to SO_2 levels normally used in winemaking, however it is good practice not to put them in direct contact with sulfur solutions.

ACTIVITY CONTROL
There are various methods for evaluating enzymatic activity. A system utilized by AEB is a method of direct measure, directly linked to the concentration of the PL, PG and PE; the total of the three activities yields the Total UP per gram unity. The determination methods of pectolitic units together with the relative activity diagrams are made available to all technical personnel by AEB.

⇢ STORAGE AND PACKAGING

Keep **Endozym E-Flot** 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.

1 kg net bottles in 4 kg cartons.
10 kg net drums.

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