



ENDOZYM[®] E-Flot XL

Liquid enzyme for the flotation



→ TECHNICAL DESCRIPTION

Endozym E-Flot XL is a liquid and purified enzymatic preparation, utilized for the treatment of musts intended for flotation.

Thanks to its high content in PE and PG activities, **Endozym E-Flot XL** contributes to the quick breaking down of the pectins contained in musts, it decreases viscosity and facilitates a better rise of the flock during the flotation stage. **Endozym E-Flot XL** grants the quick breaking down of pectins even in cooled musts, thus enabling an essential time saving.

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.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Enzymatic activity	Activity/g
PL (U/g)	8,000
PE (U/g)	900
PG (U/g)	4,500

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.

Endozym E-Flot XL 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.





ENDOZYM® E-Flot XL

→ DOSAGE

From 1 to 5 mL/hL.

The indicated dosage varies depending on the temperature of must or pressed grapes. To accelerate the depectinization process, it is suggested to increase the dosage.

→ INSTRUCTIONS FOR USE

Endozym E-Flot XL 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 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.

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 XL** 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.

