



ENDOZYM[®] Active Super

Liquid pectolytic enzyme for the clarification of musts



→ TECHNICAL DESCRIPTION

To make the clarification process quicker, AEB has developed preparations of a high Pectin lyase activity that enhances a fast degradation of the pectin chains, as well as Polygalacturonase and Pectin esterase activities.

The **Endozym Active Super** can be used to shorten the settling times, increase yields in the must and first pressing and obtain more compact lees.

The combination of different enzymatic activities makes **Endozym Active Super** ideal in the treatment of wines that are difficult to clarify.

Available in liquid form, **Endozym Active Super** is easy to use and can be metered automatically via Dosamatic or other volumetric metering systems.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Enzymatic activity	Activity/g
PL (U/g)	3,000
PE (U/g)	290
PG (U/g)	200
Total UP (U/g)	3,490

The value is approximate and is not a specification.

PL (Pectin lyase): degrades esterified/non-esterified pectins. It is a necessary activity of AEB enzymes, given that it enables very quick clarification.

PE (Pectinesterase): assists PG in the degradation of the pectin.

PG (Polygalacturonase): only degrades non-esterified pectins. Represents enzyme activity which, in combination with PL activity, is crucial for the level of clearness in the musts and filtering ability of the wine. The combination of PL and PG activities makes it possible to obtain high yield from the first pressing very quickly.

The total measure of enzyme activity, which is indicated for each preparation, can be expressed as:

Total UP (U/g), which is the measure of enzyme activity resulting from the sum of PL, PG, PE activities measured individually.

Endozym Active Super 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.





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→ DOSAGE

The dosage indicated depends on the temperature of the must or the crushed grapes. Using higher doses, it is possible to correct the unfavourable influence of low temperatures.
Minimum dosing interval: 1-4 mL/hL of product to be processed.

→ INSTRUCTIONS FOR USE

Dilute directly in 20-30 parts of unsulphured must or demineralised water, or add to the grapes, crushed grapes or must directly. Use at the start of or during tank filling.

→ 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 Active Super** 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 cartons containing 4 kg.
10 kg net drums.
25 kg net drums.

