



ENDOZYM[®] Aromatic

Liquid enzyme for the aromatic extraction



→ TECHNICAL DESCRIPTION

The grape aromatic potential, placed in the skin, is represented by free and volatile odorous substances easily perceptible already starting from the first vinification stages and by aroma precursors, odourless, which will be able to contribute to the wine bouquet only when their link with glycosides is broken.

Endozym Aromatic has the twofold function to increase the extraction of free aromatic compounds thanks to its pectolytic activity and to act on aroma precursors thanks to its β -glucosidasic activity. Being completely purified by the cinnamyl-esterasic activity, **Endozym Aromatic** can be used at high doses of utilization, being ideal for the cold maceration of white grapes.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Enzimatic Activity	Attività/g
PL (U/g)	6,750
PE (U/g)	300
PG (U/g)	2,000
BGX (U/g)	500
ARA (U/g)	30
CMC (U/g)	95

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.

PE (Pectinesterase): it supports the PG in breaking down pectin.

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.

BGX (Betaglucosibase): is the association of 4 activities which concurrently release aromas from the sugar compounds to which they are normally bound in high percentages.

ARA (Ramnosidasi - Arabinosidasi): agiscono in sinergia con la PL e la CMC e sono responsabili della degradazione delle pectine molto ramificate le quali non permettono sedimentazioni rapide.

CMC (Cellulase): represents several enzymatic activities which in synergy with pectinase, release colouring matter, tannins and aromatic precursors from the grape skin.





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Endozym Aromatic 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

Minimum dosage: 2 g per hL or per 100 kg of product to be treated.

The recommended dosage varies according to the temperature of the wine or of the crushed grapes. By using higher doses, the unfavorable influence of low temperatures can be rectified.

→ INSTRUCTIONS FOR USE

Dilute directly in 20-30 parts of non sulphurized wine or demineralized water and add directly onto grapes or wine. Use at the start or during the refilling of the tank.

→ 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 Aromatic** 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 bottle.

