ENZYMES

Œnozym® Clear

Œnozym® Clear is a liquid preparation of pectolytic enzymes particularly adapted for the clarification of white, rosé and red musts and wines.

PRODUCT CHARACTERISTICS

- **Formulation :** Liquid preparation of pectolytic enzymes from *Aspergillus niger* non-GMO.
- **Enological benefits:** Œnozym® Clear is a concentrated pectolytic enzyme particularly suited for the clarification of musts from all grape varieties and qualities. Thanks to its high activity level, Œnozym® Clear is active from 5°C to 60°C. It is suitable for settling in extreme conditions, for the flotation of must and to reduce the wines pectic charge.

DIRECTION FOR USE:

- Dilute the necessary amount in 10 times its volume of water, add it and homogenize the tank.

  Remarks: use a clean, inert container. Do not mix with bentonite and avoid direct contact with sulphurous solutions. Use the product in 6 to 8 hours following its preparation.

- **Application rate:** 1 à 3 mL/hL.

SPECIFICATIONS

PHYSICAL

- **Aspect & color:** Brown liquid
- **Insoluble matter:** Null
- **Density (g/mL):** 1,16

COMPOSITION

- **Standardization activity**: 3900 PGNU/g
- **Stabilizers:** Glycerol, KCl

CHEMICAL

- **Lead**: < 5 mg/kg
- **Mercury:** < 0,5 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium**: < 0,5 mg/kg
- **Heavy metals**: < 30 mg/kg

MICROBIOLOGICAL

- **Toxins and mycotoxins:** Not detected
- **Total viable germs:** < 5.10^4 UFC/g
- **Coliforms:** < 30 UFC/g
- ***E.coli* / 25 g:** Not detected
- **Salmonella / 25 g:** Not detected

PACKAGING & CONSERVATION

- 1kg bottle (5 x 1kg box).
- Store in its original packaging hermetically sealed, in a cool, clean, and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

LAMOTHE-ABIET

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