

TECHNICAL DATA SHEET

ŒNOZYM® CRUSH WHITE

FORMULATION

Liquid preparation of pectolytic enzymes from *Aspergillus niger* non-GMO, purified in cinnamoyl-esterase and anthocyanase.

FIELD OF APPLICATION

Maceration in white and rosé vinification.

Œnozym® Crush White improves the release of flavour precursors, increases juice yield and helps to clarify musts.

APPLICATION RATE

1 to 4 ml / 100kg of grapes.

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.

SPECIFICATIONS

PHYSICAL	
Aspect & color	Brown liquid
Insoluble matter	Null
Density (g/mL)	1.19
COMPOSITION	
Standardization activity	10000 PGNU / g
Stabilizers	Glycerol, KCl
CHEMICAL AND MICROBIOLOGICAL	
Heavy metals	< 30 mg/kg

Lead	< 5 mg/kg
Arsenic	< 3 mg/kg
Mercury	< 0,5 mg/kg
Cadmium	< 0,5 mg/kg
Toxins and mycotoxins	Not detected
Total viable germs	< 5.10 ⁴ UFC / g
Coliforms	< 30 UFC / g
<i>E.coli</i> / 25 g	Not detected
Salmonella / 25 g	Not detected

STORAGE

Store in its original packaging hermetically sealed, in a cool (4 to 10°C), dry and odorless place.

Respect the optimal date of use written on packaging. Use quickly after opening.

PACKAGING

1kg bottle (5 x 1kg box).



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For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°606/2009 (and its modifications), with the Food Chemical Codex (FCC) and JEFCA.



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