

ENZYME



Ænozym® Red Expression

Ænozym® Red Expression is a new pectolytic enzyme preparation from *Aspergillus niger*, rich in secondary activities.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Preparation of pectolytic enzymes from *Aspergillus niger* non-GMO, rich in secondary activities (arabanases, cellulases, hemicellulases).
- ◆ **Enological benefits:** Used during alcoholic fermentation, Ænozym® Red Expression allows the extraction of polysaccharides and aromatic precursors, thus increasing **fresh** and **fruity** character as well as **volume** and **sweetness** to red wines. The freshness of red wines is significantly enhanced.



DIRECTIONS FOR USE

- ◆ Dilute the necessary amount in 10 times its volume of water, add it and homogenize the tank. 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.
- ◆ **Dosage:** 4 to 6 mL/hL during fermentation or aging.

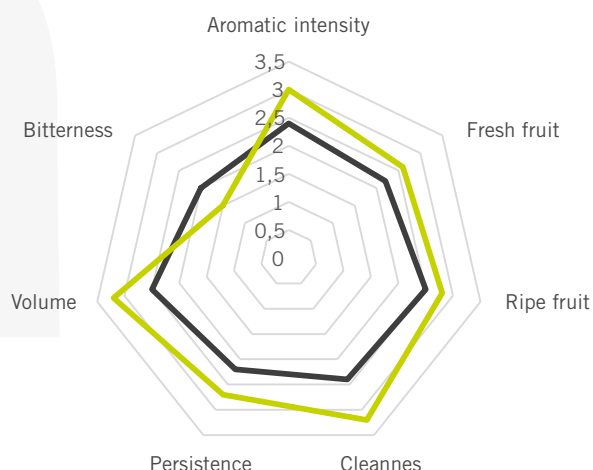
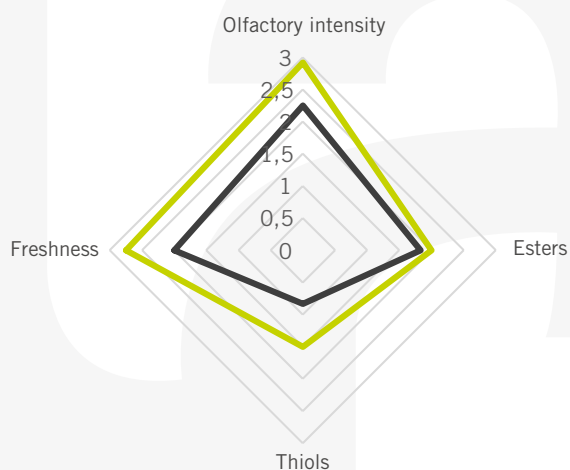


TRIAL RESULTS

1. ÆNOZYM® RED EXPRESSION ADDED DURING AF AT 5 ML/HL

Red wine • Pinot Noir, 2020

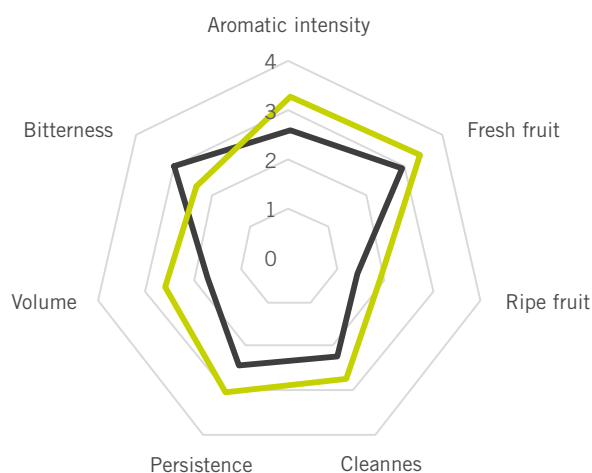
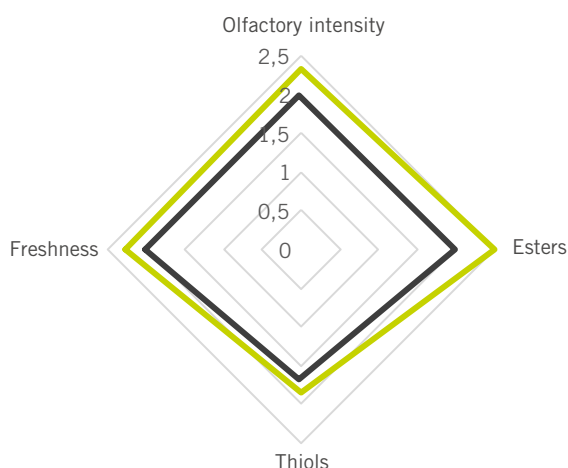
◆ Control ◆ Ænozym® Red Expression



2. CENOZYM® RED EXPRESSION ADDED DURING AF AT 5 ML/HL

Red wine • Gamay, 2020

● Control ● CEnozym® Red Expression



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Brown liquid
- **Insoluble matter:** Null
- **Density (g/mL) :** Around 1,15

LIMITS

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

COMPOSITION

- **Standardization activity:** > 200 PLU/g
- **Stabilizer:** Glycerol

MICROBIOLOGICAL

- **Toxins and mycotoxins:** Not detected
- **Total viable germs:** < 5.10⁴ UFC/g
- **Coliforms:** < 30 UFC/g
- **E.coli/25 g:** Not detected
- **Salmonella/25 g:** Not detected



PACKAGING & CONSERVATION

- 1 kg bottle (in 5 x 1 kg 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.

GN/31-05-2021. 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°2019/934 (and its modifications).

LAMOTHE-ABIET

AVENUE FERDINAND DE LESSEPS 33610, CANEJAN - BORDEAUX, FRANCE • TÉL : +33 (0)5 57 77 92 92 • WWW.LAMOTHE-ABIET.COM