

## Enzyme Preparation

### SIHA® Pectinase W Liquid

#### Free from cinnamylesterase (depsidase)

SIHA Pectinase W Liquid enzyme is a highly active enzyme preparation capable of dissolving pectin that is formulated produced by *aspergillus niger* submers-fermentation culture especially for wine making. It helps to increase the juice yield and improves the extraction of color and aroma. It enhances the quality of the wine and lowers production costs.

The special advantages of SIHA Pectinase W Liquid enzyme:

- Maximum pectolytical activity
- Increases and accelerates the juice yield
- Improves the quality of the wine naturally through increased extraction of color, aroma, and bouquet constituents
- Free of cinnamylesterase (depsidase)
- Accelerates clarification, reduces filtration costs
- Improves filtration performance
- easy to dose and mix
- Through the fast decomposition of pectins and slimy substances red wine mashes are easy to press

#### Application

SIHA Pectinase W Liquid enzyme should come into intimate contact with the pectin to be decomposed and should therefore be added to the mash or must in an even and continuous supply (body feed), e.g. using a measuring cup, whereby it does not have to be weighed out. The optimum application temperature is between 59 and 122 °F (15 and 50 °C). The figures given in the following table are provided as a guide and may vary depending on the vintage, maturity, and growing area of the wine. When making red wine by the high-short pasteurization method it has proven effective to subsequently ferment the pressed must again with approx. 2.56 oz/1,000 gal (2 ml/hl) SIHA Pectinase W Liquid enzyme to decompose difficult-to-filter slimy substances and colloidal haze.

#### Important Note:

When using the enzyme, the beverage must not be treated with bentonite simultaneously. Bentonite treatment should only be carried out after the enzyme reaction is complete.

Additionally, note that the enzymes are destroyed at temperatures above 55 °C.

Application	Qty oz/ 1,000 gal (ml/hl)	When to add	Standing time in h
White wine mashes	4 – 8 (3 – 6)	after crushing	1 – 3
Special Silvaner mashes	5 – 10 (4 – 8)	after crushing to the mash	2 – 5
Red wine mash fermentation	4 – 8 (3 – 6)	after crushing to the mash	during fermen- tation
Red wine mashes that are to be flash pasteurized	2.5 – 6 (2 – 5)	after cooling to at least 122 °F (50 °C) to the mash	3 – 8
Must treatment:			
Must processing: Must reserves	4 – 6 (3 – 5)	after pressing to the must	2 – 5
Must made from botrytic harvest	appr. 6	before fermentation to the must	
New wine that is difficult to clarify/filter	appr. 9	7 days before fining/filtra- tion to the new wine	
Improvement of the Cross-Flow filtration	appr. 13	7 days before filtration to the new wine	



## Product Characteristics

SIHA Pectinase W Liquid enzyme is a combination of special highly active pectolytic enzymes which promote fast and complete decomposition of pectin in grapes, mashes and new wines.

SIHA Pectinase W Liquid Enzyme is free from cinnamylesterase. The elegance, fruitiness, and freshness of the wine are preserved for many years.

In mash fermentation, the fruit's own protopectin is primarily broken down. This releases juice bound in the cell tissue: more must flows out, the yield of pressing is increased, and the dripping and pressing time is shortened.

At the same time, more color, aroma, and bouquet substances are extracted. This often results in a significant improvement in quality. Especially in red wines produced by heating, the rapid breakdown of pectin and mucilage ensures good maceration of the mash with a high yield of colorants.

In must or juice fermentation, SIHA Pectinase W Liquid Enzyme significantly facilitates further processing. The turbidity-stabilizing colloids are broken down; turbidity settles quickly, the sediment becomes more compact, and the sediment volume is often reduced. Separators work much more effectively. The service life of filter systems is significantly increased, especially with botrytis-infected grapes.

Fermentation with SIHA Pectinase W Liquid Enzyme guarantees a much more economical winemaking process while simultaneously improving quality.

## Safety

When used as directed and processed correctly, no adverse effects are known.

For further safety information, please refer to the safety data sheet, which you can download at any time from our homepage.

## Storage

SIHA Pectinase W Liquid enzyme is supplied in handy polyethylene screw-top bottles.

SIHA Pectinase W Liquid Enzyme should be stored in a cool and dry place. At a storage temperature of 20 °C, full activity is maintained for three months; thereafter, an activity loss of 1-2% per month can be expected.

With refrigerated storage (4 °C), we guarantee full effectiveness for 24 months.

## Delivery Information

SIHA Pectinase W Liquid enzyme is sold under article no. 95.273 and is available in the following package size:

2.2 lb (1 kg)	PE bottle
12 x 2.2 lb (12 x 1 kg)	cardboard box
39.7 lb (18 kg)	canister

## Certified Quality

SIHA Pectinase W Liquid enzyme is monitored constantly during the production process to ensure consistently high quality. Strict controls are carried out immediately before and during final packing.

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