ENZYMES

Œnozym® Process

Œnozym® Process is an enzyme preparation designed for grape maceration and juice extraction from all grape varieties.

PRODUCT CHARACTERISTICS

- **Formulation:** Concentrated pectinase purified from non-GMO *Aspergillus aculeatus*.
- **Enological benefits:** Œnozym® Process is a pectinase enzyme specifically suited for **maceration and juice extraction in red, white, and rosé winemaking**. Its key enzymatic activity is provided by polygalacturonase, which hydrolyzes the (1,4)-α-D-galactosiduronic linkages in pectate and other galacturonans.
- **Controlled cinnamoyl esterase activity:** < 0.5 CINU/1000 PGNU.

DIRECTIONS FOR USE

- Dissolve in ten times its weight of water, add directly on must or harvest when filling up the tank to ensure homogeneity.
- **Recommended dosage:** 3 - 4 g/100 kg of grapes.

SPECIFICATIONS

PHYSICAL

- **Appearance & color:** beige granulars
- **Insoluble matter:** null

CHEMICAL

- **Lead**: < 5 mg/kg
- **Mercury:** < 0.5 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium**: < 0.5 mg/kg
- **Heavy metals**: < 30 mg/kg

COMPOSITION

- **Polygalacturonase (pectinase):** 2800 PGNU/g
- **Maltodextrin:** granulation carrier
- **Stabilizers:** KCl

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

- Bottles of 500g (20 x 500 g 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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