

## **EXPERZYME BETA**

### **PURE $\beta$ -GLUCANASI**

#### **DESCRIPTION**

**ExperZyme Beta** is a pure, microgranular, glucanasic enzyme preparation derived from selected strains of *Aspergillus niger* that have not undergone genetic modification.

#### **USAGE**

ExperZyme Beta is designed for use between the end of fermentation and bottling of all types of wine, to optimise wine maturation, filtration and clarification. The use of ExperZyme Beta optimises wine maturation on fine lees, enables a reduction in maturation time and increases the release of mannoproteins and polysaccharides by the yeasts. ExperZyme Beta increases the clarification and filtration yield even in difficult wines, and enables the hydrolysis of residual pectins and glucans, especially in wines from Botrytis-affected grapes, thereby markedly improving filterability. The use of ExperZyme Beta also makes it possible to treat separated lees, to be reincorporated into the wine at a later stage. The production and purification of ExperZyme Beta is carefully controlled. As a result, cinnamyl esterase activity is minimised.

#### **METHOD OF USE**

ExperZyme Beta must first be suspended in water to 10 times its weight.  
It should be used in the period between the end of fermentation and bottling.  
ExperZyme Beta is active from 15°C and its activity increases with temperature.  
ExperZyme Beta is removed from bentonite.

#### **DOSES OF USE**

The recommended dose also varies according to glucan and pectin content, ripening goals, temperature and contact time.

- White wines: 2-3 g/hl Wines
- Reds and Rosés: 4-5 g/hl
- Lees: 10 g/hl

#### **PACKAGING**

250 g

#### **CONSERVATION**

Closed package: store in a cool (temperature below 20°C), dry, ventilated and odour-free place. The product keeps its characteristics intact for at least 24 months from the date of production.

Open package: close carefully and store in a cool (temperature below 15°C), dry and ventilated place. Use the product as soon as possible.

#### **DANGER**

This product must be stored, handled and used in accordance with proper industrial hygiene practices and in compliance with current legislation. Product for food and oenological use, for professional use only.