

EXPERZYME L-GP

Liquid enzyme for flotation and clarification

DESCRIPTION

ExperZyme L-GP is a liquid enzyme preparation with a broad spectrum of activity.

ExperZyme L-GP derived from a selected strain of *Aspergillus niger* that has not undergone genetic modification.

USAGE

ExperZyme L-GP was developed for the static clarification and flotation of white musts.

Treatment with ExperZyme L-GP results in:

- Increased and maximum must press yield.
- Complete depectinisation of the must.
- Excellent aromatic extraction.
- Maximum deposit compactness.

METHOD OF USE

ExperZyme L-GP is a ready-to-use enzyme, it is active from 13°C and activity increases with temperature.

ExperZyme L-GP is active from pH 3.

USAGE PRECAUTIONS

Enzymes may cause skin or eye irritation. Inhalation of dust may cause sensitisation in susceptible individuals. Standard handling procedures must be followed to avoid direct contact with the product or inhalation of dust.

DOSES OF USE

The addition of 0.5-2 ml/100 kg grapes is recommended depending on quality, ripeness, temperature and contact time.

PACKAGING

1 kg and 25 kg

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.