

## **EXPERZYME R**

### **Red-FCE**

#### **DESCRIPTION**

**ExperZyme R** is an enzymatic, microgranular, highly concentrated preparation for the extraction of tannins and anthocyanins from red grapes. ExperZyme R is an enzyme system with cellulosic/hemicellulosic secondary activity derived from a selected strain of *Aspergillus niger* that has not undergone genetic modification.

#### **USAGE**

ExperZyme R was developed to optimise the maceration of red grapes, cold pre-fermentative maceration and carbonic maceration.

ExperZyme R ensures the rapid and selective release of anthocyanins and tannins, allowing greater development of aromatic expression and elegance in the mouth.

ExperZyme R:

- Optimal extraction of polyphenols
- Improves aroma expression
- Enhances flavour development and palatability
- Increases must yield
- Reduces maceration time

#### **METHOD OF USE**

ExperZyme R must first be suspended in 10 times its weight in water. Use immediately after crushing, as soon as possible after the maceration phase.

ExperZyme R is active from 10°C to 50°C and its activity increases with temperature.

ExperZyme R is removed from the bentonite.

#### **DOSES OF USE**

The recommended dose is about 1.5-3 g/100 kg grapes depending on quality, ripeness, temperature and contact time.

#### **PACKAGING**

From 250 g and 1 kg

#### **CONSERVATION**

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

Open package: close tightly 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.