

# EXPERZYME S

## Settling-FCE

### DESCRIPTION

**ExperZyme S** is a pectolytic, microgranular, highly concentrated enzyme preparation derived from a selected strain of *Aspergillus niger* that has not undergone genetic modification.

### USAGE

**ExperZyme S** was developed to optimise the clarification of must in the production of fine white and rosé wines. Static must treatment with **ExperZyme S** makes it possible to:

- Achieve fast clarification even in difficult situations (high pectin content, low pH, low temperature).
- Separate coarse and fine lees.
- Compact the lees (reduce overall volume).

**ExperZyme S** improves clarification in dynamic treatments (centrifugation, flotation, filtration, etc.). The production and purification of **ExperZyme S** is carefully controlled. As a result, cinamylesterase activity is minimised.

### METHOD OF USE

**ExperZyme S** must first be suspended in water to 10 times its weight. **ExperZyme S** should be added to the must when filling the tank. **ExperZyme S** is active from 10°C to 50°C and its activity increases with temperature. **ExperZyme S** is removed from the bentonite.

### 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.

### DOSE OF USE

The recommended dosage is about 1-2 g/hl of must depending on clarification conditions (pectin content, temperature, 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.