

FILTROZYM

Purified and concentrated preparation made from β -(1-3 ; 1-6) glucanases and pectinases for optimal clarification and filtration of wines - Product in accordance with the International Cœnological Codex, with the Food Chemical Codex V (FCC) and the Joint FAO/WHO Expert Committee on Food Additives (JEFCA). Natural product, GMO-free, no added preservatives

SPECIFICATIONS

FILTROZYM hydrolyzes pectin and/or glucan-type macromolecules (protective colloids), whether of yeast or fungous (*Botrytis*) origin, which prevent clarification and reduce wine filterability.

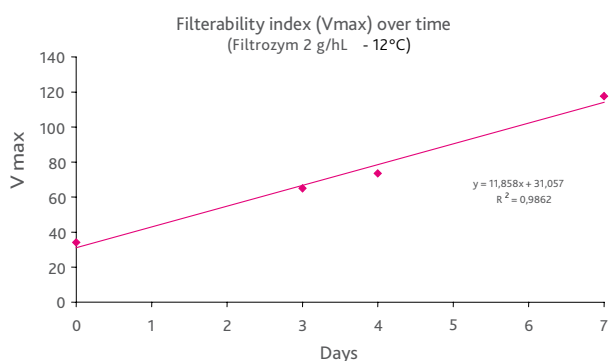
FILTROZYM improves wine filtration, which makes it possible to conserve the wine's organoleptic potential and optimise filtration management:

- Filtration under lower pressure.
- Higher filtered volumes .
- Reduction in the number of filtration cycles.
- Reduction of wine loss.
- Limitation of the consumption of filtering media.
- Lower washing water consumption.
- Reduction in labour.

CŒNOLOGICAL APPLICATIONS

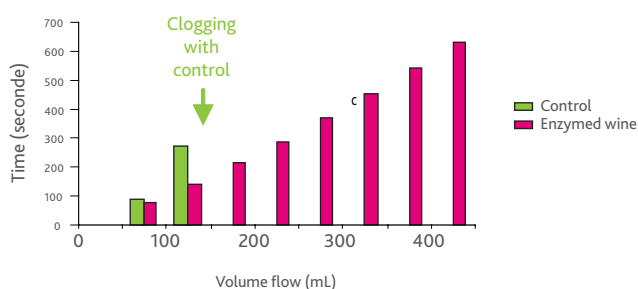
- To optimise filtration.
- In the case of infected harvests (*Botrytis*) which always have a high protective and clogging colloid content.
- To prepare the wines for bottling: cleaning, clarification, filtration whilst retaining the sensory qualities of the wines.

EXPERIMENTAL RESULTS



- Improved filterability: **FILTROZYM** increases wine filterability over time, beginning at the second day of contact, even at low temperatures.

Cross-flow filtration (Filtrozym 2 g/hL at 15 °C)
Flow: Control wine 11 hL/hour
Enzymed wine 20 hL/hour



- Increased flow rate and cycles: **FILTROZYM** enables clogging problems to be reduced during filtration.

PROTOCOL FOR USE

ENOLOGICAL CONDITIONS

- **FILTROZYM** is used on finished wines and as soon as possible at the beginning of maturation.
- Bentonite: Enzymes are irreversibly deactivated by bentonite. A potential bentonite treatment must always be carried out after enzyme action or once the bentonite has been eliminated.
- SO₂: not sensitive to normal doses of SO₂ (<300 mg/L) but it is recommended not to put the enzymes and sulphurous solutions in direct contact.
- Minimum duration of treatment: 2 days (under optimal conditions).

DOSAGE

The minimum contact time depends on the temperature of the wine, the colloid content and also the dosage employed.

White and rosé :	3 g/hL
Red :	5 g/hL
Press :	3 to 5 g/hL

To simplify dosage, a measuring scoop is available free of charge on request from your stockist. One level scoop corresponds to 10 g of microgranular preparation.

IMPLEMENTATION

- 1- Dissolve **FILTROZYM** in 10 times its weight in water, must or wine. The product dissolves immediately at room temperature, then;
- 2- Incorporate using an OENODOSEUR®, a dosing pump or a drip for improved homogenisation. Otherwise, carry out light homogenisation.

Safe practice: refer to the product safety sheet.

STORAGE

In original, sealed packaging, use within the specified use by date.

FILTROZYM is a microgranular preparation ensuring the stability of different activities over time. Once diluted, the chilled preparation can be used for the following 6 to 8 hours.

Specific conditions: refer to the technical data sheet.

PACKAGING

100 g box - 1 kg box (10 x 100 g) - 10 kg box (10 x 1 kg)

