







ENZYMES

ENARTISZYM COLOR PLUS

PECTOLYTIC ENZYME DEVELOPED FOR PHENOLIC COMPOUND EXTRACTION AND COLOR STABILITY

	<p>GENERAL CHARACTERISTICS</p> <p>EnartisZym Color Plus is a pectolytic enzymatic preparation rich in pectinases, cellulosic and hemicellulosic side activities which act in synergy to accelerate and increase the extraction of polyphenols (anthocyanins and tannins, in particular) contained in grape skins and promote their stabilization.</p> <ul style="list-style-type: none"> • The high concentration cellulosic and hemicellulosic activities in EnartisZym Color Plus rapidly breakdown grape cell walls and increase the extraction of polyphenols from skins • The pectolytic activities improve clarification and filterability <p>EnartisZym Color Plus is highly effective in hydrolyzing grape proteins, thus limiting their ability to precipitate tannins.</p> <p>Wines treated with EnartisZym Color Plus are richer in tannins than wines treated with typical extraction enzymes, thus promoting the formation of stable color complexes. EnartisZym Color Plus preferentially extracts tannins bound to polysaccharides resulting in balanced wines with sufficient tannin to guarantee good color stabilization.</p> <p>EnartisZym Color Plus is not derived from Genetically Modified Organisms (non-GMO product) and does not contain negative secondary activities, such as oxidases, anthocyanases and cinnamyl-esterase.</p>
	<p>APPLICATIONS</p> <p>Specifically for the vinification of red grapes, EnartisZym Color Plus is recommended:</p> <ul style="list-style-type: none"> ▪ For grape varieties with unbalanced tannin/anthocyanin ratio ▪ For short maceration or limited skin contact to compensate and increase phenolic content in wine ▪ To accelerate and increase extraction of phenolic compounds ▪ To improve colloidal stability and reduce precipitation of tannins and pigments ▪ To improve color stability and intensity ▪ To improve clarification and wine filterability
	<p>DOSAGE</p> <p>20 - 40 g/ton of grapes</p> <p>Dosage can vary according to variety, vintage, pH, temperature, duration of treatment and the winemaking process and technology in use.</p>
	<p>INSTRUCTIONS FOR USE</p> <p>Dissolve EnartisZym Color Plus in 10 times its weight of water or juice and add directly to grapes or tank homogeneously.</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.

	<p>PACKAGING AND STORAGE CONDITIONS 250 g – 1kg</p> <p>Sealed package: store away from sunlight in a cool, preferably at 5-15°C (41-59°F) and dry place. Opened package: carefully reseal and store in refrigerator. Use within one year.</p>
	<p>COMPLIANCE The product is in compliance with: FAO/WHO's Joint Expert Committee on Food Additives (JECFA) Food Chemicals Codex (FCC) for food grade enzymes Codex Œnologique International</p> <p>Regulation (EU) 2019/934 and subsequent amendments.</p> <p>Product approved for winemaking by the TTB. Legal Limit: N/A</p>

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