








**ENZYMES**

# ENARTISZYM RSP

Microgranulated pectolytic enzyme for difficult-to-settle must

	<p><b>COMPOSITION</b> Micro-granulated preparation with pectolytic and hemicellase activities</p>
	<p><b>GENERAL CHARACTERISTICS</b> EnartisZym RS(P) is a purified and highly concentrated pectolytic enzymatic preparation, specifically developed for the clarification of difficult-to-settle white juice. Its high content of pectolytic, polygalacturonase, cellulase and hemicellulase side activities hydrolyze pectins, the "hairy zone" of pectins normally present in difficult-to-settle juice and helps juice clarification, and increases clear juice yield. EnartisZym RS(P) is active at temperatures between 8°C and 30°C (46-86°F), at low pH (minimum pH 2.9) and even at high SO<sub>2</sub> concentrations. With ordinary juice, it assures quick settling and reduces cooling costs and vinification time. EnartisZym RS(P) is not derived from GMOs (Genetically Modified Organisms) and doesn't contain secondary activities such as oxidases and cinnamyl-esterase.</p>
	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>▪ Settling of difficult-to-clarify juice obtained from Muscat, Sauvignon blanc, Verdejo, etc.</li> <li>▪ Flotation</li> <li>▪ Rapid and intense settling of juice</li> <li>▪ Increase processing speed</li> <li>▪ Settling of juice obtained from overripe, macerated or mechanically harvested grapes</li> </ul>
	<p><b>DOSAGE</b> 1-3 g/hL The dosage can vary depending on grape variety, pH, temperature and available technology.</p>
	<p><b>INSTRUCTIONS FOR USE</b> Dissolve EnartisZym RS(P) in 10 times its weight of water or juice and add uniformly to juice after pressing.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b> 100 g 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><b>COMPLIANCE</b> 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  Product approved for winemaking, in accordance with: Reg. (UE) 2019/934  Product approved for winemaking by the TTB. Legal Limit: N/A</p>

*Le indicazioni qui riportate corrispondono allo stato attuale delle nostre conoscenze ed esperienze, comunque non sollevano l'utilizzatore dal rispetto delle norme di sicurezza e protezione o dall'utilizzo improprio del prodotto.*