

Enovin clar

Enzyme precision

Clarification of musts and wines

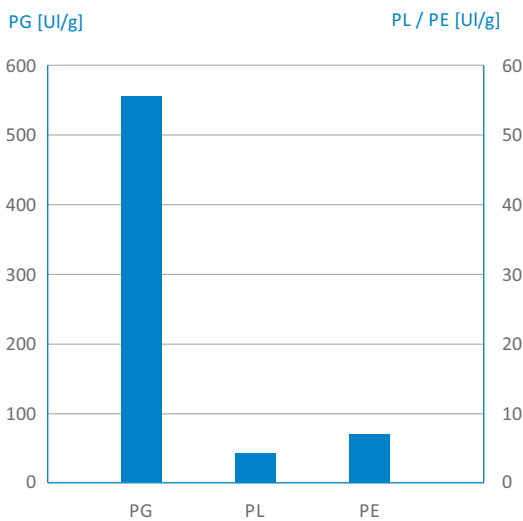
Characteristics

Enovin Clar is an enzymatic preparation of pectolytic nature that selectively hydrolyses the bonds between pectic substances, which are present in the middle lamella and wall of the grape skin cells, diminishing the viscosity of the must and facilitating the clarification and settling of white and rosé musts.

Improves compaction of lees and settling or clarification yields.

Application

- **Static settling.** The addition of **ENOVIN CLAR** accelerates the clarification of the must due to the rapid reduction of its turbidity.
- It is effective at low temperatures and achieves high compaction of the solid fraction at the bottom of the vat.
- Clean musts facilitate development of the aromatic potential of the varietal.
- **Dynamic settling:** The use of **ENOVIN CLAR** results in a rapid reduction in the viscosity of the must, allowing higher yields in vacuum filters and centrifuges, which can exceed 50%.
- Used in flotation, it reduces the use of coadjuvants..
- Easier clarification and filtration of **press wines**.
- Preventive treatment of musts with rot. Applied together with **ENOVIN GLUCAN** (high -glucanase activity), **ENOVIN CLAR** improves the precipitation of colloids and avoids subsequent clarification and filtration problems.



Measurement of effective enzyme activity in vinification:

Substrate: PG: polygalacturonic acid; PE and PL: high-methoxyl pectin (pH: 3.5; Temp: 30°C = 86°F).

IU: International Units. .

	Activity [IU/g]
Polygalacturonase: PG	571,2
Pectin lyase: PL	4,9
Pectin methylesterase: PE	7,3

Enzymatic activity

Combines various pectolytic activities: pectin lyase, polygalacturonase and pectinesterase, and is free of oxidase activity.

Enovin Clar is free of cinnamyl esterase (FCE) activity.

Dosing

Settling	> 1 g/hl
Centrifuging / Filtering	> 2 g/hl
Flotation	> 2 g/hl

The dose should be increased for the clarification of press musts.

PLEASE NOTE: The working dose should be optimised for temperature, treatment duration and grape varietal.

Instructions for use

- 1.- Dilute the dose of **Enovin Clar** in 10 times its weight of water.
- 2.- Add the solution to the entire volume of must to be treated when filling the vat, and stir thoroughly.

Adding the preparation with a metering pump ensures uniform product distribution.

If the product is uniformly distributed, depectinisation occurs in 3–4 hours (at > 15°C; > 59°F).

Precautions.

- After treatment with **Enovin Clar**, wait until depectinisation is complete before clarifying with bentonite (Alcohol Test).
- SO₂ at the dosage generally used does not interfere with enzyme activity. However, it should not be added together with the preparation.
- Use the product within three hours of preparation.

Physical appearance

Cream-colored granulate.

Presentation

100 g and 10 kg packages.

Microbiological and physico-chemical properties

<i>Salmonella</i> [UFC/25g]	Absent
Total coliforms [UFC/g]	< 30
<i>E. coli</i> [UFC/25g]	Absent
Antimicrobial activity	Undetectable
Mycotoxins	Undetectable
Pb [mg/kg]	< 5
Hg [mg/kg]	< 0.5
As [mg/kg]	< 3
Cd [mg/kg]	< 0.5

Production

Enovin Clar is obtained from specific cultures of the non-genetically modified (GMO-free) filamentous fungus *Aspergillus niger* on natural media. Enzymes are extracted with water, then purified, concentrated and standardised.

Storage

Store in the original packaging in a cool, dry, odour-free place.

Once open, maintain at a temperature of 4 °C.

Prolonged exposure to temperatures above 35 °C and/or moisture will reduce its effectiveness.

REGISTRATION: R.G.S.A: 31.00391/CR

Product compliant with International Oenological Codex and EC Regulation No. 606/2009.