

# Enovin CROM

Enzyme precision

## Boosts colour extraction

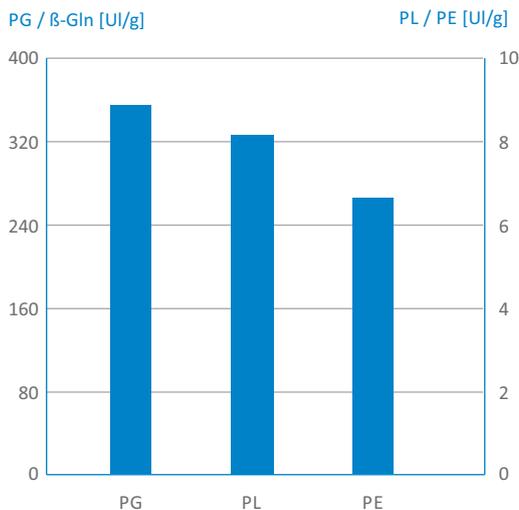


Liquid preparation

### Characteristics

**Enovin CROM** is an enzymatic preparation designed specifically for the maceration of red grapes. It enables increased extraction of phenolic compounds, more intense aromatic properties, and increased pressing yields.

It allows maceration time to be reduced, which is desirable in harvests with rot or when a vintner needs to reuse the fermentation vat quickly.



Measurement of effective enzyme activity in vinification:

Substrate: PG: polygalacturonic acid; PE and PL: high-methoxyl pectin, (pH: 3,5, T°: 30°C = 86°F).

IU: International Units.

	Activity [UI/g]
Polygalacturonase PG	350,7
Pectin lyase PL	8,2
Pectin methylesterase PE	6,5

### Application

- **Enovin CROM** is the enzyme indicated for the **maceration of grapes** from red varieties, increasing the **extraction of polyphenolic and aromatic material from the harvest**.
- The product can be applied to the fermentation vat during vatting, or directly over the grapes before or after crushing.
- Addition of the enzyme allows rapid clarification and improved filtration.

### Enzymatic activity

has pectolytic activity as well as cellulase and hemicellulase activity, which allows intense degradation of the cell membranes of the skins.

**Enovin CROM is free of cinnamyl esterase (FCE) activity.**

### Dosing

Red wine maceration	2 ml/100 kg
Pressing	4 ml/100 kg

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

High ethanol concentration denatures the enzymes. Ethanol concentrations above 14%vol are compensated with larger doses and/or longer reaction times.

## Instructions for use

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- Add the solution to the entire volume of fruit or wine to be treated, either when removing the fruit from the crusher or when filling the vat, and stir thoroughly.

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

## Precautions

- So<sub>2</sub> and the application of oenological tannins at the dosages usually used do not interfere with enzyme activity. However, they should not be added together with the preparation.

## Physical appearance

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Caramel-colored liquid.

## Presentation

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1000 ml package.

## Microbiological and physico-chemical properties

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<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

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**Enovin CROM** 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

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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.