

 **Enzymatic preparation for maceration of white wines**



Safizym Pres

ORIGIN

Enzymatic preparation produced by a selected *Aspergillus niger* strain.

PROPERTIES

Activity Conditions

- Pectinases* : Endo polygalacturonase (≥ 1050 PG/g), pectin methyl esterase (≥ 210 PE/g) & pectin lyase (≥ 30 PL/g)
- Active under oenological conditions (pH, SO₂)
- **Active at low temperature (> 8°C)**
- **Active at high temperature (< 60°C)**

Effects

Optimized pressing cycles

- Enables pectin degradation
- Shortens the depectinization cycle thus accelerating clarification
- Optimizes pressing cycles and increases the yield on free-run juice and/or the total yield.
- **Decreases skin contact time**

Improvement of wine organoleptic quality

- Facilitates aroma extraction and enhances the varietal characters of musts (terpenic type aromas)
- **No undesirable secondary activities**

(*) : methodology available on demand

APPLICATIONS

During skin contact, **Safizym® Pres** helps the degradation of pectins that are water-friendly compounds. By releasing more free-run juice, this hydrolysis reduces the delay of the skin contact thus decreasing the oxidation risks and reinforcing the organoleptic characters of the must. This operation done prior to the pressing strongly helps the settling and the clarification of the must.

Safizym® Pres optimizes your productivity (skin contact & pressing cycle delays, tank occupation time, filtration) and improves the quality of the finished product.

The obvious choice for beverage fermentation    

USAGE

Dilute the wanted dose in 10 times its own weight of water or must. This solution should not be stored more than a few hours. Incorporate the whole volume in the must that needs to be depectinized at the beginning of the tank filling. This supply will be homogenized during a pumping over or using micro oxygenation.

DOSAGE

Application in the maceration tank

< 20°C	0.5 to 1.0 g/100kg
< 15°C	1.0 to 2.0 g/100kg
< 10°C	2.0 to 3.0 g/100kg

Application in the press 1.0 to 2.0 g/100kg

MICROBIOLOGICAL ANALYSIS

Salmonellas:	Absence in 25g of preparation
Coliforms:	< 30 / g of preparation
<i>Escherichia coli</i> :	Absence in 25g of preparation
Total germs:	< 5 x 10 ⁴ / g of preparation
Inhibitive antibiotic substances:	Negative

PACKAGING

- 100g security box
- Carton of 10 x 500g security boxes (net weight 5 Kg)
- Carton of 50 x 100g security boxes (net weight 5 Kg)

GUARANTEE

This pectolytic preparation is made from a non-genetically modified micro-organism.

Fermentis guarantees an optimum storage of this product during three years in its original packaging, stored at a temperature of maximum 20°C, away from humidity and odorous products. Fermentis guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above.

The quality of Fermentis enzymes is guaranteed by the know-how of the Company Soufflet Biotechnologies.