

ZYMOPRESS®

COMPLEX OF PECTOLITIC AND B-GLUCANASE ENZYME ACTIVITIES FOR PRODUCTION OF QUALITY WINES

DESCRIPTION

ZYMOPRESS® very active enzyme product on the base of pectinase and β -1,3-1,6 glucanase, produced by selected classic strains *Aspergillus niger* and *Trichoderma ssp.*

ZYMOPRESS® has been specially developed for improving the results during the pressing of fermented marc. Added at the end of the alcoholic fermentation or directly into the press, it increases the yield of wine, improves the color extraction and eliminates the colloids responsible for the marc collimation thus facilitates the pressing process. **ZYMOPRESS®** also improves the filtrability of the wines obtained from the press. **ZYMOPRESS®** is also very suitable for treatment of must and wines rich in pectins and glucans due to grapes with *Botrytis*. Facilitates the pressing and the filtration of the wines.

ZYMOPRESS® contains different activities:

Pectinase of the type pectin-lyase (IUB 4.2.2.10) together with pectin esterase and endo-polygalacturonase improve the extraction of phenol compounds and colour. β -1,3-1,6 glucanase (IUB 4.2.2.10) for hydrolysis of the glucans thus facilitates the pressing and the filtration of the must and the wines produced from grapes rich in pectins and glucans.

ZYMOPRESS® has very low cinnamyl-esterase and anthocyanase activity.

ACTIVITY

ZYMOPRESS® is an enzyme product with pectinase and glucanase in the form of microgranulated powder, standardized with maltodextrine. The product has minimal activity of 290 PLU/g and 35 Bglu/g.

APPLICATION AND DOSAGE

ZYMOPRESS® is a concentrated product. Add (after dilution at 5% in water) directly into the must/wine and well homogenize into the mass.

APPLICATION	DOSE PER HECTOLITER	RECOMMENDATION
Must	2–3 g	Press/ clarification
Wine	2–3 g	Press/ filtration

PACKAGE AND STORAGE

ZYMOPRESS® is available in 100g plastic containers in 1 kg boxes. Is best stored in the original packaging in a cool and dry place (<15 °C) in order to maintain the maximum activity during 24 months.

Made in EC for OenoBioTech SAS

Product for food use, for professional and oenological use only. For professional use only, according to current legislation.

To the best of our knowledge, the information presented is accurate and complete. However, nothing herein contained shall be construed to imply any warranty or guarantee.