

Eno&Zymes: AromPress

ENZYMATIC PREPARATION PURIFIED BY THE ACTIVITY OF CINNAMYL ESTERASE

For oenological use. In accordance with the International Oenological Codex, the Food Chemical Codex V (FCC) and the FAO/WHO Expert Committee on Food Additives (JEFCA). Derives from non-GM strains of *Aspergillus niger*. Does not contain preservatives. Allergen free.

Applications:

maceration on the skins of aromatic white grapes.

Description:

granules with a high concentration of pectinases and secondary beta-glucosidase activities, preventing undesired activities.

Product:

balanced enzyme preparation which, thanks to the high levels of pectolite and beta-glucosidase activity, and the presence of secondary activities such as arabinases and rhamnogalacturonases, encourages the production of aromatic precursors and their release as early as the maceration stage. Thanks to the perfect balance of different enzymatic activities, the use of AromPress does not favour the extraction of undesired polyphenolic substances. The early addition of AromPress to grapes also makes it possible to obtain perfectly limpid must.

Benefits:

AromPress favours the release of aromas (as early as the maceration stage) and aromatic precursors into the must, at the same time reducing the times for maceration on skins. Thanks to the secondary enzymatic activities generated by AromPress, the grape skins become more fragile, which means that less pressure is needed in crushing. This all benefits the quality of the product. The use of AromPress improves the filterability of wine.

Characteristics

Granules with a high concentration of pectinases, purified by the activity of cinnamyl esterase.

Origin: *Aspergillus niger*.

Dosage

g/100kg: 2-4

Application: Maceration on skins

Temperature/Time Parameters: 6 -12 °C / 12 - 14 h

Instructions for use

To favour the complete homogenisation of the product in the must to be treated, dissolve AromPress in water at a ratio of 1:10.

Storage

Store in a cool, dry environment.

Once the package has been opened, it must be carefully re-closed and stored in a cool, dry environment.

Notes

Increase the dose (4 g/100kg) of AromPress if the grapes are characterized by small berries or are not very ripe.

Packaging

Code 112984 - 100 g packs

Code 112985 - 500 g packs



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