

Eno&Zymes: SweetPress

ENZYMATIC PREPARATION PURIFIED BY THE ACTIVITY OF CINNAMYL ESTERASE AND ANTHOCYANASE

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 white grapes.

Description:

granules with a high concentration of pectinases and specific secondary activities, preventing undesired activities.

Product:

thanks to strong pectolytic activity and the presence of secondary activities such as arabinases and rhamnogalacturonases, this balanced enzymatic preparation favours the release of aromatic precursors. Thanks to the perfect balance of different enzymatic activities, the use of SweetPress does not favour the extraction of undesired polyphenolic substances. The early addition of SweetPress to grapes also makes it possible to obtain perfectly limpid must.

Benefits:

SweetPress favours the release of aromas 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 SweetPress, 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 SweetPress improves the filterability of wine.

Characteristics

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

Origin: *Aspergillus niger*.

Dosage

g/hl: 3

Application: Maceration on skins

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

How to use

To favour the complete homogenisation of the product in the must to be treated, dissolve SweetPress 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/q) of SweetPress if the grapes are characterized by small berries or are not very ripe.

Pack sizes

Code 112980 - 100 g packs

Code 112981 - 500 g packs



Perdomini-IOC S.p.A.
Via Salvo D'Acquisto, 2 - 37036 S. Martino Buon Albergo (VR) Italy
tel. +39-045-8788611 r.a. fax +39-045-8780322
fax uff. vendite +39-045-8780122
www.perdomini-ioc.com - info@perdomini-ioc.com



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