Eno&Zymes:
ClearSpeed

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:

clarification of white and rosé must and wine.

Product:

thanks to its strong pectolytic activity, this enzymatic preparation accelerates the sedimentation of pectin substances in must after pressing, favouring the compaction of the lees even for varieties that are difficult to clarify.

Furthermore, thanks to the rapidity of its action, ClearSpeed is suitable for clarification with a floatation unit.

Benefits:

ClearSpeed accelerates the clarification of must, creating the best conditions for quality fermentation. Wines produced from must clarified with ClearSpeed will have a fruitier and more intense aromatic profile, and thanks to the absence of negative activities they will not have any phenolic precursors. Furthermore, the reduced amount of lees obtained increases the must yield and improves the cost-effectiveness of the whole process. The use of ClearSpeed 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: 0.5 - 2

Application: Static clarification

Temperature/Time Parameters: 5 -12 °C / 3 - 8 h

g/hl: 1

Application: Flotation

Temperature/Time Parameters: At least 2 h

How to use

To favour the complete homogenisation of the product in the must to be treated, dissolve ClearSpeed 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

ClearSpeed is also active at the lowest operating temperatures. If SweetPress is used, ClearSpeed only needs to be added to the fractions of must obtained at a pressure of more than 1.0 atm.

Pack sizes

Code 112974 - 100 g packs

Code 112975 - 500 g packs

Perdomini IOC
Révélons votre différence

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Rev. 12/2021