

Eno&Zymes: CrossFlow

ENZYMATIC PREPARATION WITH A HIGH CONCENTRATION OF SECONDARY ACTIVITIES

For oenological use. Conforms with the International Oenological Codex, the Food Chemical Codex V (FCC), FAO/WHO, Expert Committee Food Additives (JEFCA). It comes from the *Aspergillus niger* and *Trichoderma harzianum* strains and has not been genetically modified. Does not contain preservatives and is Allergen free.

Applications:

Regenerates filtering membranes of the cross-flow filter system.

Product:

A balanced enzymatic preparation that, thanks to the high pectolytic, β -glucanasic, xylanase, cellulosic, rhamnogalacturonan, hemicellulosic and galactic and secondary activities, in general, is capable of degrading by encouraging the degradation of any organic accumulation present on the filtering membranes.

Advantages:

Eno&Zymes CrossFlow, thanks to the presence of specific activities and synergies, hydrolyses all those molecules (pectins, colloids, glucans, ramified pectins, etc.) which can accumulate, hindering or slowing down the filtering process. The use of Eno&Zymes CrossFlow reduces washing cycles, increases the hourly capacity, reduces filtering time and the consumption of detergent. Differences in lower pressure lead to the wine being subjected to less stress.

Characteristics

High concentration pectinases, β -glucanase, β (1-3), β (1-6), and secondary activities.

Origin: *Aspergillus niger* and *Trichoderma harzianum*.

Dosage

80-100 g/hl.

Application: specific enzymatic preparation for the regeneration of filtering elements in cross-flow filtration systems.

Parameters, temperature and time: see the specific regeneration protocol.

How to use

See the specific regeneration protocol.

Storage

Store in a cool, dry place.

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

Pack sizes

Code 112986 - 500g cans



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