

# Eno&Zymes: ProcessExtreme

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.

## Applications:

Clarification of white and rosé wines or maceration of white grapes. Suitable for use in difficult conditions, such as pH < 3 or difficult/problematic varieties.

## 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, ProcessExtreme is suitable for clarification with a floatation unit. Especially effective on early-harvest grapes such as those destined for use as the base for sparkling wines.

## Benefits:

ProcessExtreme accelerates the clarification of must, creating the best conditions for quality fermentation. Wines produced from must clarified with ProcessExtreme 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 ProcessExtreme improves the filterability of wine.

## Characteristics

Granules with a high concentration of acidic pectinase, cleansed of cinnamyl-esterase and anthocyanase activity.

## Dosage

g/hl: 0.5 – 2

Application: static clarification

Temperature/time parameters: 5 -12 °C / 3 - 8 hours

g/hl: 1

Application: Floatation

Temperature/time parameters: 2 hours at least

## Instructions for use

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

## Note

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

## Package sizes

Code .112967 - 100 g packs

Code .112968 - 500 g packs



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